

# HEROES

in  
THE



# BOYKING

# HEROES <sup>in the</sup> KITCHEN

written by tytyty

“Now, as we all know, the fundraiser must be in regards to some form of charity—”

Class 1-A sat in their respective seats, listening to their class rep as he pointed out all the significant factors involved in their upcoming fundraiser. UA quite often hosted various events for their students, but this event was being held specifically to raise funds for those less fortunate. Some were far more passionate about such an affair than others, but it was exciting to have a change for once.

No training. No missions. No villains.

Just earning money for a good cause.

“First, we should choose what charity we’d like to focus our proceeds on,” Iida continued. Everyone was quick to begin voicing a number of suggestions, but Iida raised his hand to silence them. “One at a time, please. We’ll write them all down and then put it to a vote. Once our charity is chosen, we’ll move forward with fundraiser ideas.”

“Awesome. Thanks, Iida!” Midoriya called from his seat, which resulted in a round of gratitude from the majority of the class.

While various charities were suggested, the selected charity after voting was for feeding the hungry. The announcement of the charity prompted many more suggestions for fundraisers, and everyone agreed to keep the fundraiser relative to the respective charity. Even over lunch, the class continued to debate options for potential fundraisers.

“I think it would be nice for all of us to be involved,” Yaoyorozu said as they all sat together, nibbling on their various lunches. “Instead of focusing on one type of food, perhaps we should consider something a bit more... diverse.”

Sato had suggested selling donuts, as their local bakery was always up to assist with fundraisers. That soon turned into his hope to offer even more sweets, even volunteering to do all the baking himself. Bakugou claimed they should have something spicy

enough to explode the taste buds of anyone who helped their cause—ever the intense one. Todoroki suggested something more traditional; a makeshift Japanese tea house. Many of the girls were leaning towards sweets, more than eager to help with Sato's plan, while the majority of the guys preferred more hefty meals.

After a great deal of deliberating, the class came to agree that it was best to go with Yaoyarozu's idea and combine the bulk of their ideas into one grand event. That way, they would be able to appeal to a broader amount of individuals and hopefully pull in an even more considerable amount of funds to be donated to the charity of their choosing. They were a capable class with the means to make anything happen so long as they put their minds to it, especially if they were doing their best and incorporating teamwork as they should.

Some of them honestly preferred to work on their own, like Bakugou, yet everyone was predominantly cooperative when it came to this event. They all wanted to make this work, but more importantly: succeed. They wanted to go beyond—Plus Ultra—just like any true hero would. With the support of their teachers and peers and all that were willing to donate to their cause, class 1-A would make sure

to do whatever it took to prove they could do this.

Helping those in need was all that the class wished to do. It was their duty, as respectable citizens and as heroes-in-training. Providing a single family—or even just one person—with a meal was heroic in its own right. The class was educated by their representatives in poverty and were all disheartened to learn of how many less-fortunate individuals were residing locally.

There were also those who were rendered homeless for various reasons, and quite often those reasons tied into some villain and their evil-doing. Destruction was all part of a superpowered world. Sometimes the entire city was dragged into villain attacks, and other times, those attacks were centered in more rural areas. All too often these instances ended up dragging in homes and leaving people who had spent a lifetime building memories and forming their home with nothing.

Of course, there were many foundations to help aid those individuals. Unfortunately, the occurrences were too regular, and the demand for help was too great. At the same time, many people were willing to help but just as many were consumed with greed and cared not to involve themselves. The students of UA

were happy to be going to a school that cared about the general population, not only by wanting to help young heroes grow and become dependable people who wanted to help and protect any and everyone who needed them.

This most definitely included the hungry.

They dubbed themselves ‘Heroes in the Kitchen’, everyone having their own task to ensure their fundraiser ran as smoothly as possible. The menu was compiled of several recipes suggested by the class ranging from light snacks, main dishes, and even desserts.

It was with a great deal of consideration that the class came to the decision to have their fundraiser outside. They were allotted an area on the West side of the premises where they set up. Instead of one particular theme, they broke the site up into sections befitting the different selections they were offering.

Shouto staffed the traditional Japanese tea house. His section was designed by himself; tatami mats laid in place for the comfort and overall conventional feel for the guests. A portable hearth was set in place for Shouto to prepare the tea. It wasn’t as suitable as an actual tea house would be, but

there wasn’t a single complaint from anyone who came for tea.

Sato was in charge of the bakery. It was all open, with an array of colors decorating the area. Seating in the form of plush stools and low tables adorned with fully bloomed flowers. Sato had baked all throughout the night and morning and continued to do so as all the sweet treats began selling unbelievably quickly. He was an expert when it came to sweets, as it was how he garnered his strength, and because of this, he was able to have a variety of options for the patrons; cakes, puddings, even ice cream, and candies. It was surprising to have so many things to offer and yet have them all going so fast. Sato’s work would not soon be done.

Midoriya, Bakugou, and Kirishima all took the initiative for the main dishes. Bakugou showed—not for the first time—that he was exceptional at everything he did. He would settle for no less. Midoriya took the liberty of keeping on top of the rice and soup while Kirishima handled the meats and Bakugou worked on the vegetables as well as anywhere else he wanted to involve himself.

Iida played the part of the host, exceptionally greeting all potential patrons while explaining the layout

and options offered by class 1-A. The rest of the class dispersed into the sections to help wait on their customers, setting each atmosphere appropriately by their attire as well as the decorations put together by thoughtful class effort.

They'd all worked together so many times—all the time—on so many different occurrences, but this was the first time they'd ever done something like this. It wasn't like their everyday work and training weren't meaningful. They were aspiring heroes who worked to save lives and make a difference no matter how that was achieved. This fundraiser was just as important as anything else, though. It was something all of them had a secret passion for. They were all blessed and fortunate enough not to have to go without necessities such as food, but it was heartbreaking for all of them to think that there were people who were hungry somewhere out there.

People of all ages, who were starving.

Iida was as thorough as always, sharing details of their chosen charity with enough vigor and soul to prompt the patrons to want to spend more—and many of them to even share donations on top of their patronage.

Yaoyorozu was in charge of the money, going from section to section to collect regularly and document everything in order to be sure none of the money they raised was misplaced in any way. They were all blown away by how well they were doing, and the fact that they were doing so well only encouraged them to work harder—making sure to give those willing to donate to their cause the ultimate experience.

Class 1-A was praised by the patrons in person, and to their teachers, for their efforts. Not only were all the kids on their best behaviors—even Bakugou, surprisingly—but the food was delicious, and everyone who visited left with a smile.

By the end of the fundraiser, the class had accumulated far more than they ever hoped to, earning more than any other class. All that mattered though, was that everyone had banded together in order to make a difference in the world.

Today, they weren't heroes in training. They weren't heroes fighting villains. They weren't heroes in the field.

They were heroes in the kitchen.

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# RED RIOT GRILL TUTORIAL

written and tested by di angelo

The hardest part of grilling is probably getting the fire going. Especially if you're camping and all you brought was a cheap metal cooking grate and a lighter and some charcoal.

- ◆ Start by arranging the charcoal pieces to form a hollow tent about the height of a hand.
- ◆ Make sure the tent has a little opening.
- ◆ Gather some dry twigs, leaves or paper if you have it.
- ◆ Light them up and push the blazing ends into the tent opening.
- ◆ It's going to smoke a lot but if you've got good charcoal, it should start to burn a little.
- ◆ Blow into the opening to really kick the fire into gear.
- ◆ Place the cooking grate over the fire and start grilling.

Of course I wouldn't leave you hanging on the actual cooking side of things XD

- ◆ I like grilling chicken, especially whole chicken, it's good enough for a group of three or four.
- ◆ I'm not sure how to explain cutting chicken? So let's just say you have pre-cut chicken.

You have to marinate your meat (or veggies). Flavor just sticks better that way.

- ◆ 3 bulbs of garlic (chopped)
- ◆ 2 bulbs of onion (chopped)
- ◆ ½ cup of brown sugar
- ◆ 2 cups of soy sauce
- ◆ 5 chili peppers (crushed)
- ◆ 4 tablespoons of black pepper
- ◆ ¼ cup of lemon juice



It's a very simple marinade, just mix it all together. You can switch out the lemon juice for another acid or an alcohol. Lower the amount of acid if you're going to marinate for longer than 3-4 hours. Too much acid makes the meat mushy especially with most chicken meat being naturally soft. Of course everything here is to taste. I like spicy stuff and garlic. Keep a bit of the marinade if you want to brush the meat while you're grilling.



# TRIPLE MEAT PROTEIN SKEWERS



written and tested by Silver

## Ingredients:

### Marinade:

- ◆ 1 1/2 cups vegetable oil
- ◆ 3/4 cup soy sauce
- ◆ 1/4 cup Worcestershire sauce
- ◆ pinch of salt to taste
- ◆ 2 1/2 tbs parsley (fresh or flakes)
- ◆ ground black pepper to taste
- ◆ 1/2 cup wine vinegar
- ◆ 1-2 tablespoon fresh minced garlic (or to taste)
- ◆ 1/3 cup teriyaki sauce
- ◆ 1/2 cup honey OR Smoky sweet dry rub of your choice

Optional: BBQ sauce of your choice

### Kebab:

- ◆ Bamboo Skewers
- ◆ Chicken Thigh, Cubed
- ◆ Sirloin Steak, Cubed
- ◆ Pork Butt or Pork Loin, Cubed

Optional Kebab Suggestions: Cubed Lamb Shanks, Pineapple, Sliced Bell Peppers, Baby Bella Mushrooms, Baby Potatoes, Grape to Cocktail sized Tomatoes, Onions

## Steps:

1. Cut meat into 1 1/2 - 2 inch cubes. (If you like your beef rare, cut the pork and moreso the chicken smaller so that they can cook.)
2. Pour marinade ingredients into a blender, blend for 30 seconds.
3. Pour marinade into 3 plastic baggies, one for each kind of meat. Place meat in marinade and tightly seal plastic baggy.
4. All meats can marinate for about 4 hours in the ref and be acceptable, but to let the flavor truly sink in, letting the steak marinate overnight in the refrigerator is recommended. Chicken should not be marinated for more than 8 hours as the acidity can cause it to go bad. Pork lies in between chicken and steak on the hardness scale, but will most likely be fine in the refrigerator overnight.
5. The next day, prepare all of your ingredients. Soak the bamboo skewers in water for about 30 minutes before food preparation so that they do not burn. Cook the baby potatoes, cut bell peppers and onions, and remove the meat from the refrigerator. Don't toss the marinade.
6. If you chose to use dry rub instead of a marinade, follow step 1 and then rub dry rub into meat. Coat thoroughly to your taste. Do not use liquid BBQ sauce yet, as it will burn.
7. Prepare the grill for high heat.
8. After soaking the bamboo sticks, prepare the kebabs! Slide meat and, if desired, various vegetables onto bamboo stick in an alternating fashion. Or, however you like it.
9. Lightly oil the grill grate. Cook kabobs on the prepared grill for 7 minutes, then flip. Cook for another 7 minutes, or to desired doneness. Baste meat frequently with reserved marinade during the last 5 minutes of cooking, OR lightly baste meat with chosen BBQ sauce.
10. After meat has been cooked to desired doneness, take off the grill and serve!

### Notes:

- Vegetables may still be somewhat crisp after the grill. If one wants softer grilled vegetables, cooking the vegetables before grilling is recommended so that they may char slightly.
- Metal skewers are not recommended for kabobs, as they retain heat and take a long time to cool down, cooking the meat past what you intended.
- Double skewering with bamboo sticks, however, is recommended as it makes things easier to flip over.



# HARD BROS PROTEIN SHAKE



written and tested by Silver

## Ingredients:

- ◆ 2 cups frozen sliced strawberries and bananas altogether
- ◆ ¼ cup vanilla or strawberry protein powder
- ◆ ⅓ cup greek yogurt
- ◆ 1 cup milk

Optional: crushed graham crackers

## Steps:

1. Throw it all into a blender and blend until smooth.
2. Serve and sprinkle with crushed graham cracker, if wished.
3. Profit!

## Notes:

- Frozen strawberries and bananas can be found in the frozen food aisle. In fact, in this recipe I actually just used an appropriate "red protein pack" containing various other frozen red fruits as well. It's just a matter of taste!
- If you aren't well-versed in protein powder, and the options at the store are overwhelming, just know that any of them will do for this, but whey protein powder will give it a thicker consistency. Going for the cheapest option isn't the wrong choice.



# RED BEAN SWIRL BREAD

written and tested by rem

Anko (餡子, あんこ) is a Japanese sweet red bean paste made from azuki beans. It is the most common filling used in many Japanese sweets.

You can find bagged azuki beans in Asian grocery stores, or canned beans from health conscious grocery stores such as Whole Foods.

The two most common types of red bean paste are:

Tsubuan (粒あん) – The paste has a chunky texture with bean shapes still intact.

Koshian (こしあん) – The paste has a fine, smooth texture.

I have included recipes for both versions as for this bread; it's really down to personal preference as to which you'd like to make. Think of it like chunky peanut butter versus smooth!

Also note that homemade anko paste will have a much more purple colour to it than store-bought will. This is due in part to added sugar, preservatives, and the addition of dye.

\* In traditional anko preparation, recipes call for you to soak the adzuki beans overnight or for 18 hours. This is not necessary.

# STOVETOP ANKO

Vegetarian • Vegan (with alterations) • Gluten-Free

## Ingredients:

- ◆ 8 oz dried adzuki beans
- ◆ Water
- ◆  $\frac{3}{4}$  - 1 cup granulated white sugar
- ◆  $\frac{1}{2}$  tsp sea salt
- ◆ 6 Tb *unsalted butter (optional)*
- ◆ Can substitute vegetable oil for butter

## Tools Needed:

- ◆ Large Pot
- ◆ Drop Lid (otoshibuta) (optional)
- ◆ Sieve or Strainer
- ◆ Baking Pan
- ◆ Food Processor (optional; for koshian)
- ◆ Wooden Spoon

**Optional:** A Very fine mesh sieve (for koshian without a food processor)

## Steps:

If you are using canned beans, you can skip these first prep steps. For bagged beans, these steps are used to remove astringency in the beans (a bitter taste) and give you a tastier final product.

1. Rinse adzuki beans and discard broken ones.
2. Place drained beans in a large pot and add enough water until it's about 1-2" above the beans. Bring to a boil on medium-high heat.
3. Once boiling, drain the beans and discard the water. Place beans back into the pot.
  - Optional: repeat another 1-2 times if desired.
4. Place beans into a large pot and add enough water until it sits about 1-2" above the beans. Bring to a boil over medium-high heat.
5. Once boiling, turn down the heat to medium-low and keep the beans at a simmer.
  - If you have one, place a drop lid (or otoshibuta) over the beans. This is said to keep them from "jumping" around and give a better boil. I personally don't own one and have had no issues.
6. Simmer for 1 hour to 1.5 hours. Water will evaporate during the boiling process, so keep an eye on your pot and add more as needed to keep the level to around 1" above the beans.
7. After 1 hour, pull a bean from the pot and mash it between your fingers. If it mashes easily, the beans are done!
  - Age of your beans can affect how long it takes them to soften! Fresher beans soften faster, while older beans can take longer.

To make *Tsuban*:

1. Drain the beans over a sieve. Place beans back in the pot.
2. Set stovetop heat to medium-low, and add half of the sugar. Mix well until the sugar is dissolved.
3. Add the remainder of the sugar and stir to dissolve.
  - Optional: Add the butter to the mixture. Stir to dissolve.
4. Add the salt while stirring constantly.
5. Continue to stir, letting the moisture evaporate and the paste thicken. This will take another 20-30 minutes. When you can draw a line through the paste and see the bottom of the pot, the mix is done.
  - Don't worry if it's a little loose still. The mix will continue to thicken as it cools.
6. Transfer the paste to the flat baking sheet and allow to cool completely. This will take about another hour.

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# STOVETOP ANKO

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## *Steps:*

To make *Koshian*:

1. Drain the beans over a sieve. Keep some of the drained liquid in reserve.
2. Transfer beans to a food processor. Add 1-2 Tb of reserved cooking liquid if necessary until the beans become a fine paste.
  - You may need to process in batches. Don't overwhelm your food processor.
  - While a food processor isn't required, it makes the job a lot easier. You can also puree the beans by hand. Place beans in a very fine mesh strainer and use the back of a wooden spoon to mash the beans through the mesh.
3. Transfer the pureed beans back into your cooking pot.
4. Set stovetop heat to medium-low, and add half of the sugar. Mix well until the sugar is dissolved.
5. Add the remainder of the sugar and stir to dissolve.
  - Optional: Add the butter to the mixture. Stir to dissolve.
6. Add the salt while stirring constantly.
7. Continue to stir, letting the moisture evaporate and the paste thicken. This will take another 20-30 minutes. When you can draw a line through the paste and see the bottom of the pot, the mix is done.
  - Don't worry if it's a little loose still. The mix will continue to thicken as it cools.
8. Transfer the paste to the flat baking sheet and allow to cool completely. This will take about another hour.

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# PRESSURE COOKER ANKO

Vegetarian • Vegan (with alterations) • Gluten-Free

## *Ingredients:*

- ◆ 8 oz dried adzuki beans
- ◆ 4 cups of water
- ◆  $\frac{3}{4}$  - 1 cup granulated white sugar
- ◆  $\frac{1}{2}$  tsp sea salt
- ◆ 6 Tb *unsalted butter (optional)*
- ◆ Can substitute vegetable oil for butter

## *Tools Needed:*

- ◆ Pressure Cooker
- ◆ Sieve or Strainer
- ◆ Baking Pan
- ◆ Food Processor (optional; for koshian)
- ◆ Wooden Spoon

**Optional:** A Very fine mesh sieve (for koshian without a food processor)

**Notes:** • Note: The ratio of adzuki beans to water is 1:4. For a 12oz bag ( $1\frac{1}{2}$  cups of beans, you would use 5 cups of water). The ratio of adzuki beans to sugar is 1:8 for Tsubuan and 1:1 for Koshian.

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# PRESSURE COOKER ANKO

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## *Steps:*

1. Rinse adzuki beans and discard broken ones.
2. Transfer the beans to a pressure cooker, and add 4 cups of water.
3. Cover and lock the lid of your pressure cooker. Use the “Bean/Chili” option, and if needed adjust the default timer to 25 mins.
  - Make sure the steam release handle is set to “seal” and not “vent”
4. When the pressure cooker is finished it will swap to “Keep Warm.” Allow the pressure to naturally decrease itself for 15-20 minutes. Then swap the steam release handle to “vent” to remove any leftover pressure before opening the lid.
  - Optional: Scoop any foam floating on top of the water out with a spoon for a more refined taste.
5. Pull a bean from the pot and mash it between your fingers. If it mashes easily, the beans are done!
6. Drain the beans over a sieve. Place beans back in the pot of the pressure cooker.
7. Press the “Saute” option, and set the temp to “Low.” Add all the sugar. Stir occasionally until the sugar is dissolved.
  - Optional: Add the butter to the mixture. Stir to dissolve.
8. Add the salt while stirring constantly.

## To make *Tsuban*:

1. Continue cooking the beans until you can draw a line in the bottom of the pot that lasts 2 seconds.
2. Transfer the paste to the flat baking sheet and allow to cool completely. This will take about another hour.

## To make *Koshian*:

1. Continue cooking the beans until you can draw a line in the bottom of the pot that lasts 1 second.
2. Turn off the pressure cooker and remove the inner bowl. Set the inner bowl aside to cool for 5-10 minutes.
  - Important Note: If you put hot food into a food processor, it can either leak, or build up enough steam inside to blow off the lid.
3. Transfer mixture to a food processor. Run the food processor until you achieve a smooth texture.
  - You may need to process in batches. Don't overwhelm your food processor.
  - Don't worry if the mixture is a little soft. It'll thicken up as it cools.
  - While a food processor isn't required, it makes the job a lot easier. You can also puree the beans by hand. Place beans in a very fine mesh strainer and use the back of a wooden spoon to mash the beans through the mesh.
4. Transfer the paste to the flat baking sheet and allow to cool completely. This will take about another hour.

**Notes:** • To store red bean paste: If you aren't planning to use it right away, you can transfer the paste to an airtight container once cooled. It will keep in the fridge for up to a week, or in the freezer for up to 2 months.

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# BREAD

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Red bean swirl bread can be compared to european cinnamon swirl bread in terms of commonality and popularity. It's a staple in Japanese, Chinese, and Korean bakeries! The standard form of this bread is made in swirled buns, but I have also included instructions for a full-size loaf.

## *Ingredients:*

- ◆  $\frac{2}{3}$  cup heavy cream at room temperature
- ◆ 1 cup + 1 Tb milk at room temperature
- ◆ 1 large egg at room temperature
- ◆  $\frac{1}{3}$  cup white granulated sugar
- ◆ 1 envelope of Active Dry Yeast
- ◆ 1  $\frac{1}{2}$  teaspoons salt
- ◆ Egg Wash
  - Whisk together 1 egg with 1 teaspoon of water
- ◆ Sesame seeds
- ◆ Simple Syrup (optional)
- ◆ 2 tsp of sugar dissolved in 2 tsp of hot water
- ◆  $\frac{1}{2}$  cup cake flour
  - Make your own cake flour by removing 1 Tb of all purpose flour and adding in 1 Tb of cornstarch instead. Sift these together twice.
- ◆ 3  $\frac{1}{2}$  cup bread flour
  - Bread flour has more protein (which produces gluten) in it than all-purpose flour. This added gluten helps the bread rise and gives it a stronger form. You may substitute all-purpose flour for bread flour if needed. The loaf may turn out slighter wetter dough.

## *Tools Needed:*

- ◆ Mixer with dough hook attachment
- ◆ Large bowl (optional: for hand mixing instead of using a mixer)
- ◆ 2 Loaf Pans
- ◆ 2 Baking Sheets (optional: for buns instead of loaves)
- ◆ Rolling Pin
- ◆ Whisk

## *Steps:*

Yeasty breads in general tend to prefer warm and moist environments. If your kitchen area is too cold, sometimes your yeast will not activate fully and you will wind up with smaller loaf. Always make sure the yeast you are using is in-date. Old yeast will not activate fully as the cultures inside will have died.

1. In a stand mixer, combine the heavy cream, milk, egg, sugar, cake flour, bread flour, yeast, and salt. Use the dough hook attachment and set the speed to "stir." Let the mixer go for 15 min until it comes together. Dough should be moist but not super sticky.
  - If you don't have a stand mixer, you can knead the dough by hand for 20-25 minutes instead.
2. After mixing/kneading, cover the bowl with a damp towel and place in a warm spot for an hour. The dough should grow to 1.5x it's original size.
3. While proofing, grease two standard size loaf pans on all sides with butter or shortening.
  - Alternatively, cover two baking sheets with parchment paper for buns instead.
4. After an hour of proofing, put the dough back into the mixer for another 5 minutes to get rid of air bubbles.
5. Once the dough is ready, dust a work surface with flour and cut it in half. Set aside one half for now and cover lightly with a towel to keep the top from drying out.

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# BREAD

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For Bread Loaf:

1. Roll the dough out in a rectangle shape about ½ thick with a floured rolling pin.
2. Spread red bean paste filling on top of the dough, leaving 1" of the edges free of paste.
3. Fold over the two longer edges of the dough so that they meet in the middle. Pinch the center seam and both edges closed.
4. Roll the dough out to flatten the seams and remake a rectangle roughly the same size and shape as your first one.
5. Fold the dough into thirds, and roll it out to the shape size of your loaf pan. Add more flour to your work surface if necessary.
6. Make two lengthwise cuts into the dough, leaving the top 1" uncut, so that you have three equal segments.
7. Braid the three pieces, keeping the open layers exposed.
8. Pinch the ends closed and curl them underneath the bulk of the loaf for a cleaner shape.
9. Place the braided dough into your prepared loaf pan.
10. Set aside under a towel to proof for another hour, and work on the second half of your dough.
11. After the loaf has finished its second proof, brush the top with egg wash.
12. Sprinkle with sesame seeds.
13. Bake at 350°F for 35-45 minutes.
14. Remove from the oven and brush the top with sugar water while it's still warm to give it a pretty shine and sweetness.

For Bread Loaf:

1. Cut one half of your divided loaf into 8 equal pieces.
2. Roll one piece of dough into a ball. Then flatten it with your hand or a rolling pin until it's about ½" thick.
3. Place about 1 ½ - 2 Tb of red bean paste in the center.  
Pinch the dough closed around the paste, seam side down.  
- For a fancier shape, use a rolling pin to shape each dough bit into a rough rectangle. Spread the anko paste. Roll the rectangle up into a log and cut in half lengthwise, leaving one end uncut (like a pair of pants). Twist both sides together, leaving the open layers exposed. Swirl it into a spiral shape, and tuck the ends underneath.
4. Place the completed buns onto one of your prepared baking sheets.
5. Set aside under a towel to proof for another hour, and work on the second half of your dough.
6. After the loaf has finished its second proof, brush the top with egg wash.
7. Sprinkle with sesame seeds.
8. Bake at 350°F for 18-20 minutes.
9. Remove from the oven and brush the top with sugar water while it's still warm to give it a pretty shine and sweetness.

*Notes:*

- If you would like to use store-bought anko rather than make your own using the previous recipe, you are welcome to take that route! Store-bought anko tends to be sweeter, stickier, and have a redder hue to it than home-made due to the added sugars, preservatives, and the addition of dyes.
- To store Milk Bread Loaves/Buns: Cover and sit on the counter, or refrigerate for 3-4 days. When ready to eat, try microwaving them for 20 seconds to warm them up!





# TODOROKI'S COLD SOBA

written by tytyty

It all started over lunch. Shouto was never one to boast about the simpler skills he had—like cooking. He only happened to mention in passing that he prepared his own lunch, having perfected the craft of preparing his favorite meal: cold soba. He could eat it every day without ever tiring of it, so, of course, he had experimented with various recipes for the dish until he got it exactly how he wanted it.

Izuku—unsurprisingly—had forgotten his own lunch, prompting Shouto to share with him. He offered a portion (a little more than half, he was generous like that) of his soba and Izuku had brightened like the summer sun, beaming at him with a wide smile and round green eyes.

“This is delicious!” He exclaimed, then proceeded to speak of his own preferred meal, while stating his understanding of Shouto’s tastes. Then he asked where it was prepared and the entire table had been shaken to hear from Shouto that he was the chef.

Things got loud after that, and his classmates all wanted to have a taste of his soba. Sharing a portion with Izuku was one thing, but Shouto still had to have his own lunch, so he unthinkingly calmed

the lot of them with a promise to prepare them all soba on another day.

That promise led to his current predicament. Shouto stood in the dorm’s kitchen, a ‘hero in the making’ apron preventing his clothes from any possible stains as he worked. While his noodles boiled, he prepared his dipping sauce. After preparing the dish numerous times, he’d memorized the ingredients and measured each increment by eye alone.

It was a good thing that Shouto worked well under pressure, as his entire class was waiting for his finished product. Honestly, Shouto quite enjoyed cooking, especially when he was making something he enjoyed so much. Devouring a good meal always made the effort feel so rewarding. He’d had fun all those times learning how to master the recipe, even if he’d messed up the sauce numerous times.

For the first time, he wasn’t preparing a single serving, but enough for everyone, which made a huge difference. It warmed Shouto that he was able to do something like this though—a task so many would consider minuscule. This meant that he was surrounded by his friends, by people who cared

about him enough to want to eat a meal prepared by him; his favorite meal.

Izuku was the only one to come and offer his help, grinning at Shouto with bright green eyes. "Can I do anything?"

"Grab some small bowls for the sauce?" Shouto suggested, and Izuku spurred into action happily, raiding the cabinets to collect the necessary dishes while Shouto added all the ingredients he used for his dipping sauce.

Shouto had already measured and set aside everything needed for his dipping sauce: mirin, soy sauce, cooking sake, and his dashi stock. Shouto preferred to make it from scratch despite there being a fair amount of alternatives to make it simpler. Luckily, he had plenty enough to do what he needed to do.

"You make that yourself?" Izuku asked, stacked bowls clattering as he carried them all at once, bringing them to the open counter next to him.

One great thing about the dorms was the fact that the kitchen was spacious, with more than enough counter space to do everything one would need, easily accommodating the entire first-year population. While Shouto hummed an affirmative, Izuku began setting out all the small bowls in perfectly organized lines.

"The more effort you put into things, the more fulfilling it is in the end," Shouto said, voicing his

opinion on the matter. After giving the boy a small smile, he added, "I'm sure you understand."

"Of course!" Izuku nodded, smiling back at him, though much brighter.

Shouto began combining ingredients in the large bowl he had for the sauce, instructing Izuku to prepare an ice soak for the noodles. With the help of the over-eager hero-to-be, Shouto's workload was far less, and the experience overall was just good fun.

Their classmates were all sharing their typical banter, getting riled up over various topics that too often strayed from the meal in preparation only to have Iida calm them down and bring them back into focus.

Bakugou swore that he could 'out chef' Shouto, which had Kirishima suggesting he prepare the class' lunch the following day. The conversation resulted in another wave of chaos that Iida had to simmer down.

Shouto merely laughed under his breath, sharing a look with Izuku as the two worked together in order to finish preparing lunch for everyone.

Izuku was always happy to help anyone, regardless of them actually needing his help or not. That's just the type of person he was, and Shouto admired that about him. It certainly helped the cooking process move along more swimmingly.

As the noodles cooled in the ice soak, Shouto prepared the plates for everyone and Izuku filled the small bowls with the chilled sauce. Though it wasn't a meal that took too long to prepare, everyone's eagerness had grown exponentially as the noodles were finally loaded on each plate. After Shouto scooped a helping onto each, Izuku carried them to their awaiting classmates one at a time. They were the last two to sit next to each other with their food.

After voicing their thanks, everyone picked up their chopsticks and proceeded to eat. Some, like Kirishima and Denki, dug right in as if they were starved men. Others, like Izuku and Momo, were much more delicate in the way they began to eat.

Shouto waited with bated breath, chopsticks poised over his noodles, sauce bowl ready to be dipped into, and he knew it was made perfectly. It was a meal made with love, by him, with the help of Izuku, for his class who had somehow given him a sense of home. He was certain they wouldn't hate it, but Shouto wasn't prepared for how enthusiastically his cold soba recipe was received.

"This is delicious!" Iida exclaimed with a thrilled chuckle as he gave Shouto a thumbs up before resuming his meal gleefully.

The rest of the class followed his example, sharing their approval of the taste, voicing their thoughts on how perfectly cooked the noodles

were, and how tasty the sauce was. Shouto felt proud. He was happy, knowing that there were so many ways to bring a group together—but food really seemed to have a way of doing so.

"I'm happy you guys like it," he admitted with a small smile, ears tinged slightly pink.

"It really is good," Izuku said, green eyes closed as he grinned brightly at Shouto. "Thank you for treating us tonight."

"I guess it's not too bad, Icy Hot," Bakugou scoffed, having cleared his plate entirely.

It was a compliment Shouto had not been expecting. Not even a little.

"This was fun!" Uraraka chimed in as she and several others began the cleaning, eager to share the workload however they could.

"Thanks, everyone." Shouto wasn't used to being praised over something so simple, so it was making him feel bashful, and his gaze fell to his own plate. Their words were too kind, but appreciated.

When he began eating, somehow, he was certain that this soba was the best he'd ever had. It had to have everything to do with his classmates and not anything in particular that he'd done himself. It was the same recipe he always used, one he had loved for a long time now, but it was different when shared with people you cared for.

It may have been the first time

he'd ever done something like this, but he couldn't help thinking that he'd like to cook for them again in the future since they liked it so much. And more than that, he wanted to try all their favorite dishes too, and help them just as Izuku had helped him. It was only fair that he did.

They weren't just a class anymore. They were a family.

A real family, but more than that, they were a home.

A real home.

They shared their happiness and anguish. They shared their space, and even their meals.

Shouto's cold soba had so easily gone from a dish he cherished on

his own, to one he shared with his classmates. This was only the first of many times they would all eat it together, and even if this time had been so fulfilling for Shouto, he was looking forward to all those future occasions.

No matter the time of day, or the season, he would be pleased to share his favorite dish with his favorite people. Shouto even wondered idly if perhaps his mother would enjoy it, or maybe even his siblings. It would be worth a shot, maybe, somewhere down the line. For today though, class 1-A was more than enough for him.

They were all he needed, along with his cold soba.

# COLD SOBA

written and tested by Rhys

## *Ingredients:*

- ◆ Grab as many noodles as you think you can eat
- ◆ 1 ¼ tbsp Daishi or chicken stock
- ◆ 1 ¼ tbsp Water
- ◆ 1 tps Soy Sauce
- ◆ 1 Packet or ½ tsp of Mirin
- ◆ Green onions
- ◆ Daikon radish

## *Steps:*

1. Cook your noodles which involves boiling water on the stove and placing your amount of noodles in the pot. Now these will cook quickly so keep an eye on them. You want them to be cooked of course, but still a little firm.
2. Once cooked, drain the noodles and run them under cold water until cold. You can then put those in your bowl and move to the side.
3. Mix your Daishi, Water, and Soy sauce, and Mirin in another bowl for dipping.
4. Top your noodles with your Daikon and Onions, or topping of your choice, and enjoy!



# IF YOU CAN'T STAND THE HEAT, GET **BAKUGOU** TO TURN IT DOWN

written by kiroiimye

Katsuki's fondest memories with his parents always involved the kitchen.

Whether it was baking cookies or washing dishes or learning how to use the stove for the first time, the one thing that never changed in his life was the kitchen. In comparison to most things in his life (friends, his relationships with his parents, his interests), it's a constant that stayed through every phase and era.

At first, he had complained (mostly because his mother had refused to let him out to play)—

"Cooking is a girl's chore!"

Mitsuki had smacked him hard over the head for that particular comment. "Shut up and sit down kid. If you don't learn how to cook, you're gonna die young and never meet All Might. Is that what you want, brat?"

He'd quickly shut up after that and let her patiently teach him how to dice carrots, peel potatoes, and use the stove.

"Calling it a girl's chore, for one, is disrespectful as hell,

understand?" Mitsuki had waved the wooden spoon in front of his face threateningly. "Say crap like that again and you'll be getting the spoon to your butt, got it?"

"Yeah, yeah," he'd muttered, carefully pouring his diced carrots onto a plate (and he never did say a comment like that again).

And from thereon, Katsuki had become the number one assistant in the kitchen, not through force but by choice. There was simply something about cooking that he found enticing, whether it was the structured following of directions or the idea of making something wonderful out of raw ingredients.

From there, developed a cookbook that he'd been handwriting since he first learned, consisting of all the recipes his parents taught him over the years. Where it used to be a manila folder of a handful of meals, the last several years of non-stop cooking and helping in the kitchen have led it to becoming a folder, then a notebook, and finally a massive, three-ring binder of pages and

pages of handwritten notes and recipes of family specialties.

One particular recipe that stuck out the most — crinkled page edges and food stains and faded handwriting traced over one too many times — was the Bakugou Family Spicy Curry.

He remembers it fondly as one of his first written recipes and the first meal he'd made on his own. Honestly, Katsuki had made it so many times that he could probably recite the recipe word-for-word without a glance at the recipe.

And though he had the binder on hand to refer to when he moved into the dorms, he hasn't once glanced at it upon making dinner for his friends.

After all, it's one that Katsuki knows by heart, one that he's familiarized himself with for years and years, perfecting it until it was just right.

There's no need to reference a book for a dish he knows like the back of his hand, after all.

"Oi, Baku-bro!" Kirishima sticks his head around the corner, wide and pointy smile peeking out, "How's dinner?"

"It's almost done, Shitty Hair, don't be so damn impatient," he drawls, stirring the curry with a spoon. "Get the rest of the idiots out here and set the table, it's just about there."

"Will do!" His best friend does an

army-style salute and sprints off.

Katsuki lifts the spoon to his mouth and licks the curry sauce off of the edge. Perfect.

(Of course it's perfect — his food wouldn't be anything less.)

"Bakugou!" Ashido appears at the door first, her hair sticking up in a wild, rumpled mess. "Where's the food?!"

"Get the damn dishes, Raccoon-Eyes!" he barks, just as the other idiots appear behind her.

"Food?! For us?!"

"Bakugou, you're the best!"

"Just get the dishes and sit down!" he shouts and laughter rings throughout the room as his friends troop through the kitchen to pick up their dishes from the cabinet.

They take a seat at the table and Bakugou carries the pot of curry over to the table, setting it down carefully in the center of the table and pulling off the lid. "Dinner's up, eat and then die."

Kaminari grins at him and reaches back to bump his arm lightly. "Dude, that's really not how eating works."

"I'm not taking advice from a third-rate phone charger."

"Bro, that was so unnecessary?!"

"Food time!" Ashido singsongs from her end of the table. "Thanks for the meal!"

She lunges for the ladle first, pouring the curry into her bowl and the rest of the group follows suit: Kirishima grabs the spoon second, then Jirou, Kaminari, and Sero, and they all take a bite of the curry. There's a moment of silence, the room surrounded on all ends with slow chewing and Katsuki leans against the wall, feeling satisfied with his curry.

It'd been a good batch, he could feel it in his bones and in his hands. Even the brief taste of the curry sauce had been utterly divine and he just knows that—

"HOT, HOT, HOT!" Ashido leaps up from her chair, practically knocking it over as she sprints to the sink and starts drinking straight from the fucking faucet.

Kaminari slants against his chair, face burning red and dazed, like he's used the max voltage of his Quirk, and Sero wipes sweat off of his brow with his forearm. Kirishima, on the other hand, is face-down on the table, and Jirou is the most composed, though she looks as though she's gone completely catatonic.

"What the hell is in that?!" Ashido yelps, now striding over to the fridge and grabbing the jug of milk. "It's so damn—"

Sero throws a napkin in his direction. "Are your tastebuds made of steel or what?! How do you eat that without sweating or choking?"

"What are you even talking about?" Katsuki scowls and walks over, lifting Kirishima's spoon to his mouth. "Shit tastes perfectly fine."

He knows it does, he has the recipe perfected and memorized without a fault. If he had made any mistake in his meal, his parents would've said something long ago.

"Bakugou," Jirou starts slowly, "have you ever considered the fact that some people might have different levels of spice tolerance than you?"

He blinks. Once. Twice. And—

"HAAH?!"

"Wait—" Kirishima lifts his head from the table groggily and there are goddamn bags underneath his eyes, "is this not spicy for you?"

"No?! This is pretty mild, Shitty Hair, what the hell are you on about?!"

Kirishima stares at him for a solid minute, before he exchanges glances with the rest of the group and they all seem to come to a silent consensus—

Everything makes sense.

And then they all consecutively faceplant to the floor.

(Katsuki is left to clean their bowls, wrap up the leftovers, and consider his next steps.)

—

"Oi. Raccoon Eyes." Katsuki takes a seat in front of Ashido, staring her hard in the eyes and the girl blinks



slowly, before a large smile spreads across her face.

“Heya Baku-bro! What’s up?”

Without missing a beat, he pushes a bowl of curry in front of her. “Eat up.”

Her eyes widen into saucers and she shoves the bowl back at him so fiercely that it almost spills over the bowl edge. “If that’s your curry, then Baku-bro, I’m so sorry and I love you, but no way in hell.”

“Raccoon Eyes, I fucking fixed the recipe, so eat the goddamn food.”

Ashido does a double-take at Katsuki, then another double-take at the bowl in front of her. Her eyebrows furrow ever so slightly. “Are you sure?”

“Duh, why the fuck wouldn’t I be?”

“Because you want to kill me?”

Katsuki snorts and shoves the bowl further into her hands. “Trust me, Pinky, if I wanted to kill you, I wouldn’t do it by goddamn curry. Now eat up and tell me how it tastes.”

She eyes the bowl and prods the spoon gingerly, before she picks it up, pinches her nose, and takes a bite.

Katsuki watches as her face settles, before morphing into a slight grimace. “Well?”

“Better than last time,” Ashido

says slowly, “but still way too much.”

He grits his teeth and swipes the bowl away, marching back to the kitchen and rolling up his sleeves to start again. He’s gonna get that damn recipe right this time.

—

Katsuki brushes the spoon against his lips, and inhales the spicy-warm scent of his latest curry batch. He can barely taste any of the spice on his lips or feel it tickle his nose so—

It has to be this batch, right?

Katsuki spoons a bowl out, sniffing it once more to make sure it’s just the right amount of spice before he walks back out into the common area.

“Oi, dinner’s ready!” he shouts and there’s immediately the pit-pat of footsteps that dash into the kitchen and peer into Katsuki’s pot.

“Curry again?” Kaminari makes a face, clearly aghast. “Can you make anything else—?”

“Not until I perfect the goddamn recipe,” Katsuki snarks back. “So...” he pushes the bowl in the direction of his friends, who immediately scatter at the sight of the curry, “eat up.”

Kirishima laughs warmly and bumps Kaminari in the back. “You can taste-test first, bro!”

“Wait, why me—?!”

“I agree!” Ashido chirps,

elbowing him closer to the counter. "I had the first taste last time!"

Jirou nods sagely as she ducks behind Sero. "First sacrifice, good luck."

Kaminari's face scrunches even tighter as he sits at the counter and mutters something about "traitor friends." He spoons curry and blows on it lightly, and eyeing it hesitantly, puts it in his mouth.

For a moment, there's nothing but bated breath and the sound of Kaminari chewing thoughtfully on the curry and rice. He swallows, Katsuki watches his cooking disappear down his throat, and then—

"HOLY SHIT, IT'S SO GOOD?!"

Kaminari shoves more into his mouth, practically downing the bowl in less than five minutes. "Baku-bro, you really amped up your game on this one!"

"Wait," Ashido sputters, yanking the bowl back, "it tastes decent now?!"

"If you're not gonna eat it, then I'll take the whole damn thing, Mina," Kaminari shoots as he dumps more curry into his bowl.

Kirishima's the first to react. He grabs a bowl from the cabinet and spoons himself some from the pot, and Sero and Jirou follow in suit. Ashido watches in disbelief as they snarf down the curry and Katsuki smirks as they trot back into the kitchen for seconds and thirds.

"Convinced, Raccoon-Eyes?"

Ashido sticks her tongue out at him playfully. "I guess I'll bite." She grabs two bowls from the cabinet and hands one to him with a slight grin. "But only if you eat with us too."

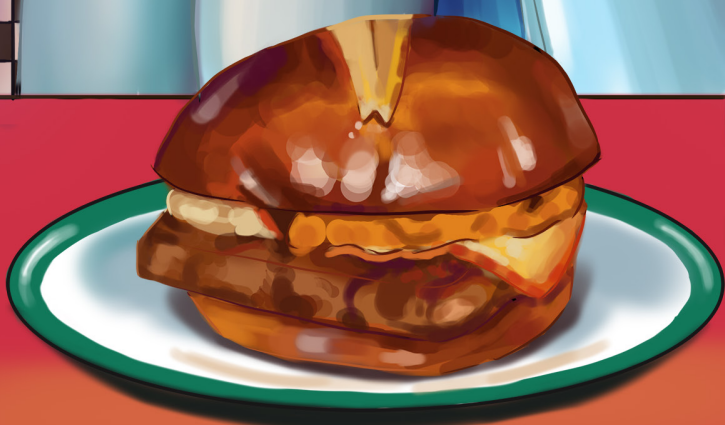
Warmth bubbles in the pit of his stomach, akin to the sunburst of success when Kaminari first tasted his adjusted curry. He accepts the bowl with a grin. "My pleasure, Pinky. But I'll be amping up the heat on this one."

(After all, what's life and curry if the heat is blasted all the way up?)

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**DINER**  
*FOUNTAIN*  
*DRINKS*  
CURB SERVICE



# NEAPOLITAN ICE CREAM MOCHI

written and tested by Silver

## Ingredients:

- ◆ 3/4 cup Shiratamako (baked glutinous rice flour)
- ◆ 3/4 cup warm water
- ◆ 1/4 cup powdered sugar
- ◆ 1/2 cup cornstarch
- ◆ 1 tub neapolitan ice cream
- ◆ 1 tsp cocoa powder
- ◆ 1 tsp strawberry powder or red food dye

**Optional:** A cookie dough scoop, aluminum cupcake liners, and a 4 inch cookie cutter/cup rim will help, but they are not necessary.

## Steps:

1. Use the cookie dough scoop to scoop out even portions of each flavor of the neapolitan ice cream individually into aluminum cupcake liners (ice cream will freeze to paper liners), and place immediately in the freezer. This is for ease of access later. A safe guess would be to make about 12 balls, but it depends on the thickness of your mochi dough.
2. Combine the dry ingredients in a bowl and mix. Slowly mix in the water until smooth.
3. Cover the bowl loosely with plastic wrap, and microwave for 1 minute. Take it out and stir with a wet rubber spatula. Cover and cook for 1 minute again, and stir. Cover once more and cook for 30 seconds. The dough should now be translucent.
4. Lay down parchment paper and cover with cornstarch. Split mochi into three even pieces. Knead in cocoa powder to one piece, and strawberry powder or red food dye to another.
5. Now it's time to spread out the mochi. Lay the mochi on the dusted parchment paper and sprinkle more cornstarch on top to prevent sticking. You can use your hands or a rolling pin, but cover whatever you use in cornstarch as well. Spread mochi into a thin layer.
6. Refrigerate for 15 minutes until the mochi is set.
7. Remove from the refrigerator and use the cookie cutter/cup rim/(your hands) to cut out circles. If a piece is excessively cornstarch-ed, dust it off. Excess dough can be balled up and thinned out again for more circles.
8. On a work surface, lay down a sheet of plastic wrap bigger than your mochi circle. This will be used to keep the mochi "spherical" and prevent staling. Set the mochi circle on your plastic wrap.
9. Make one mochi at a time so that nothing melts! Remove one ice cream ball from the freezer (the ice cream flavor does not have to match the mochi dough flavor), and place in the middle of your mochi circle. Pinch together the mochi dough until closed- dough can be made sticky by lightly wetting the edges.
10. Cover with the plastic wrap and twist to seal, airtight. Quickly place plastic wrap covered ball back into freezer, and restart the process with the next one! Make as many as you have the balls for.
11. Preferably one would wait 2-3 hours for the dough to freeze and become the proper mochi texture, but technically they're ready to eat right then!



## Notes:

- Gotta go fast! The ice cream will melt pretty quickly once out of the freezer, so be sure to be quick on the draw when it comes to step 1 and 9!
- One can easily place the ice cream portions onto an aluminum sheet, but the aluminum cupcake liners are for ease and convenience.
- The cookie dough scoop can be frozen beforehand to further prevent melting; definitely don't wash it using hot water.

# CLOUD BREAD

written and tested by Silver

## Ingredients:

- ◆ 3 large egg whites (about 6 tbs)
- ◆ 2 ½ tbs sugar
- ◆ Pinch of cream of tartar (alt: 1 tbsp cornstarch)

Optional: food coloring

**Notes:**

- It should taste eggy! It is, after all, mostly egg.
- It will deflate if left out for too long.

## Steps:

1. Preheat oven to 300°F and prepare a wax paper baking sheet.
2. Use mixer to whip eggs on medium low, until frothy.
3. Add pinch of cream of tartar, and any food coloring you may want.
4. Begin to whisk on high, slowly adding the sugar in until fully incorporated. Do this bit by bit.
5. Whisk until mixture forms stiff peaks, enough that it could be manipulated into a shape and not move. If stiff peaks won't form, add a touch more cream of tartar.
6. Once malleable, scoop mixture onto the prepared wax paper baking sheet. Mould into a loaf shape.
7. Bake in oven for 25 minutes or until the outside has turned a light brown.
8. Remove and eat while hot!



# Beef and Broccoli Bowl

written and tested by Silver

## Ingredients:

- ◆ 3 tbs cornstarch
- ◆ 1 pound flank steak or stir fry steak
- ◆ 1 pound broccoli florets
- ◆ ½ cup soy sauce
- ◆ 3 tbs brown sugar
- ◆ 1 tbs minced garlic
- ◆ 2 tsp grated ginger
- ◆ 2 tbs sesame oil or vegetable oil
- ◆ warm water

Optional: sesame seeds

## Steps:

1. Prepare ingredients: Mince garlic, grate ginger, and separate broccoli head into florets.
2. Combine 2 tablespoons cornstarch with 2 tablespoons warm water in a large bowl, and toss with meat until covered
3. In a small bowl combine soy sauce, brown sugar, garlic, ginger, and the remaining tablespoon of cornstarch. This is the time to add sesame seeds and any extra garlic or ginger, however you like it!
4. Put a large sauté pan on medium heat and add a tablespoon of the sesame/vegetable oil, adding the beef when hot.
5. Remove beef and transfer to a plate when it is browned but not completely cooked through, with the knowledge that it will be simmered later.
6. Add the rest of the sesame/vegetable oil, and add broccoli florets once hot. Cover and set heat to medium low, simmering for about 5 minutes.
7. Add beef to the broccoli and pour the marinade combination evenly over top. Stir until mixed.
8. Set heat to high and count to ten, then set it back to medium-low and cover, simmering for 12-14 minutes. Stir occasionally until the sauce is thick, the broccoli is tender, and the meat is thoroughly cooked.
9. Serve over white rice and enjoy!

## Notes:

- Really any tender beef will do- in fact, sirloin might be superior. It's just that flank steak or stir fry steak is pre-cut and easier to use. If you choose to use sirloin or some other meat, cut thinly and against the grain.
- Sriracha can be added to the marinade mixture to give it a pop!
- If you would like extra vegetables (onions, bell peppers, etc.), they can be cooked at the same time as the broccoli.





# Carrot-Apple Salad



## Ingredients:

written and tested by Vau

- ◆ 2 medium-sized carrots
- ◆ 2 medium-sized  
crispy, sweet apples  
(for example Topaz or  
Braeburn, but most  
others work too)
- ◆ a squeeze of lemon  
juice
- ◆ 2 tbsp of white balsamic  
vinegar (dark works, but  
doesn't look as pretty)
- ◆ 1 tsp of mild honey  
(I like to use acacia,  
but any will do)
- ◆ 1-2 tbsp olive oil
- ◆ 4-6 wal- or hazelnuts

## Steps:

1. Grate your apples and carrots on a medium grater and mix in the lemon juice.
2. Mix honey, vinegar and oil in a separate bowl and then mix it in too.
3. Add salt and pepper to taste.
4. Chop your nuts roughly and mix them in as well.



# Spiced Tea Cakes

written and tested by Shini

## Ingredients:

### Spice Cake:

- ◆ 1 cup butter
- ◆ 1.5 cups sugar
- ◆ 3 eggs
- ◆ 1/3 cup milk
- ◆ 1 tsp cream of tartar
- ◆ 1 teaspoon baking  
soda
- ◆ 3 tps cinnamon
- ◆ 2 tps nutmeg
- ◆ 1 tps ginger
- ◆ 1 tsp orange zest OR  
1/2 tsp orange extract
- ◆ 2 drop lemon extract
- ◆ 4 cups flour

### Glaze:

- ◆ 1 cup confectioners  
sugar
- ◆ 4 tbs orange juice
- ◆ 1 tbs orange zest  
OR half tbs orange  
extract
- ◆ 1/2 tsp of cinnamon
- ◆ 1/2 tsp vanilla extract

## Steps:

1. Preheat oven to 400°F
2. Cream butter and sugar  
until light and fluffy
3. Add eggs and all spices
4. In a separate bowl, mix  
the milk, cream of tartar  
and baking soda
5. Add to spice mix
6. Slowly mix in flour until mixture is able  
to form smooth balls. (I refrigerate any  
cookie or scone mixture for 20 mins  
before using, but that is not necessary,  
it's just a tic)
7. Roll dough into small balls and place  
on cookie sheet, bake for ten minutes.
8. Let it cool.
9. While that is cooling, whisk  
confectioners sugar, orange zest, two  
drops of vanilla extract and orange  
juice in a bowl.
10. Once cakes are dry, drizzle glaze  
over them and cool.



**Optional:** used in my final version for taste: 1/2 teaspoon cayenne pepper. Cardamon can be added, or substituted for those who aren't fans of ginger.

# *The Sacred Art of* **Hamburger-Making**

written by vannahfanfics

Momo hummed under her breath as she filed her nails, sitting between Hanta and Denki on the common room sofa. The air was filled with clacking and clicking as the two boys feverishly jabbed the buttons and spun the joysticks on their controllers; both of their eyes were fixed on the martial arts video game they were embroiled in. Momo enjoyed the rare instances where they came down to the common room to play; she found something about their competitive energy so invigorating, especially after a hard day's training.

Just as she had finished buffing her shiny, neatly-trimmed nails, a deep voice boomed from the television to announce with dramatic fervor, "*Fatality!*" while thick red blood splattered the word across the screen. Hanta jumped up from the couch with a triumphant crow, nearly flinging the controller as he flung his hands into the air, while the defeated Denki melted into the couch cushions with a groan.

"Don't worry, Denki. You'll beat him next time," Momo encouraged with a sweet smile.

"No, he won't, because he's

a *loserrrrr!*" Hanta teased while making an L-shape on his forehead with his fingers. Denki stuck out his tongue angrily to his friend before humming thoughtfully.

"Man, we've been playing for hours. I'm starving... You know what I could go for right now? A big, greasy, cheesy, American-style hamburger," he sighed dreamily, salivating at the words alone. Momo perked up, her interest piqued.

"Oh, I've never had a hamburger before."

If they were on a comedy show, one would have heard a record scratch. Denki's head whipped around to stare at her with owlish eyes for a second before he chuckled magnanimously and slipped his arm around her slim shoulders, his expression melting into one a mixture of pity and mischievousness.

"Momo. Dear. Honey. You've never had a hamburger?" the blond asked in a polite but disbelieving voice. Unsure what all the fuss was about, Momo slowly shook her head.

"Now that's what I call a got-



damn tragedy," Hanta observed before shoving a handful of potato chips into his mouth. As he munched on the barbecue-flavored crisps, crumbs and powder raining from his lips down onto his tee-shirt, he looked at Denki pointedly. "We have to amend that, don't we, Denks?"

"We most certainly do," the blond nodded sagely, pinching his chin and closing his eyes like the picture of a pensive philosopher. "We cannot allow Momo here, our dear friend, our beloved classmate and light of our bleak lives, to remain in such a sorry state. So... *To the kitchen!*" he announced and jumped up, pointing a finger into the air. "By our hand, we will allow Momo to suffer no longer!"

*Are hamburgers really that good?* Momo wondered as she followed the two boys to the adjoining kitchen. They probably weren't, but watching the two tear through the cabinets and refrigerator to gather all the necessary tools and ingredients was so energizing that Momo found herself growing excited. She'd never seen Denki so animated about cooking before; he was all smiles as he pranced around wearing a "Kiss the Cook" apron of All Might in a chef's hat, so she couldn't refuse him even if she wanted to.

"All right, Chef Denki," Momo chuckled as she tied an apple-patterned apron around her waist,

"I'm under your tutelage tonight."

"It's the only thing he'll ever tutor you in," Hanta joked, earning a sharp jab in the ribs from his cohort.

"Anyway," Denki said and cleared his throat, "pay close attention, Momo. I am going to teach you the sacred art of making hamburgers. First, we have to make the patties." He took a few packs of ground meat and sliced open the plastic, dumping the stringy pink-red meat into a large aluminum bowl.

"Everyone says they're down with hamburgers tonight," Hanta reported, sitting on the counter typing away at his phone.

"Let's see— with twenty people plus Mr. Aizawa, with an average of two burgers a person, that would be... forty patties," he rattled off, using his fingers to count as he multiplied in his head. "We should be able to manage that between the three of us. Hanta, would you go ahead and plug in the mini-grill so it'll be heated up?"

"Sure thing, boss."

Denki returned his attention to the patiently-waiting Momo.

"Now then. First, you want to make sure your patties are the right consistency, so you mix it with bread crumbs." Momo watched with raised eyebrows as he took a box of them and dumped some into the bowl. "You want your patties to stick together, obviously, so you

add eggs—” he continued as he cracked some open, spilling the golden yolks into the bowl— “and then milk to soften up the meat a little. Finally— and this is the most important part, Momo— you season it to perfection!”

Momo watched in wonder as he added several spices and a dark brown sauce to the mix, saturating the meat in flavor, without even taking measurements. As he was telling her how to mix it up, scrunching the meat and other ingredients together with his hands, she smiled endearingly.

“Wow, you’ve cooked this a lot, huh?”

“Yup! Me and my folks took an overseas trip once to America when I was young, and we loved the hamburgers so much that we got a recipe from one of the locals! It became a staple in my household! Fast food burgers are nice n’ all, but nothing really compares to a good ol’ beefy homemade burger!” Denki grinned widely.

“I think that’s great! Would you like me to get started on another bowl of ground beef, then?”

“Yes, please!”

Under Denki’s careful guidance, Momo added the ingredients one at a time to the bowl. When it came time to combine them, she squealed at the odd sensation of the sticky, gooey meat, fluid

sauce and egg, and gritty powder squishing between her fingers. Denki laughed heartily at the disgusted faces she made while mixing up the ground beef, squeaking and shuddering all the while, until it was uniform. In the background, Hanta had been doing other small tasks like chopping lettuce and onions, slicing tomatoes and cheese, and setting out condiments. He finally joined them at the counter, wiping tomato juice off his hands with a dishtowel.

“It’s a messy job,” Denki said as he grabbed a fistful of the meat, “but we’re not done yet! Now it’s time to make the patties.”

“Ooh! My favorite part!” Hanta grinned, grabbing hamburger meat from Momo’s bowl with both hands. “Ya just roll it into a ball, then flatten it into a nice, round patty,” he said while demonstrating the motions. He then walked over to the simmering grill to plop it on the ridged surface. “Then ya grill it until it’s just right, and boom! Nice, tasty, juicy hamburger.”

“Hanta, have you been to America, too?” Momo inquired as she slowly replicated the motion, still cringing at the sliminess of the raw meat.

“Nah. I spent a lot of summer break at Denki’s house, though, and his old man taught me how to make ‘em!” Hanta said as he slapped another patty onto the small grill and closed the lid, filling

the air with sizzling and popping. While he waited for the meat to brown, he leaned against the counter and flashed Momo a wink. "I felt kinda honored being included in the Kaminari family tradition of summer cook-outs!"

"You're my best friend! Of course you would be!" Denki grinned, sauntering over to bump elbows with Hanta. "And, since Momo is our best girl," he continued while turning around to wink saucily at Momo, "it's natural that she be included, too!"

"Ah! Stop it; you're going to make me blush!" Momo cried and, in her momentary embarrassment, slapped her palms to her cheeks. All the blood drained from her face as she realized she was smooshing raw meat and seasoning on her face. She screamed shrilly and ripped her hands away from her face, horrified by the bits of pulverized meat falling from her cheeks. As she raced to the sink, Hanta and Denki fell to the floor howling with laughter. "Stop it! It's not funny!" she cried as she scraped at her face with a soapy sponge, tossing a glare over her shoulder.

"Actually, it really is, Yaomomo," Denki snorted as he climbed back up to resume making hamburger patties. Momo just sniffed dourly, thoroughly embarrassed. Then, an evil idea hatched in her mind; stealthily, she filled her cupped

hands with ice-cold water and crept up behind Denki. Just as he took notice of her presence, she dumped it down the neck of his shirt. He yelped and his back arched backward as the cold liquid hit his skin.

"Aye, aye, what the hell was that for?!"

"Serves you right!" Hanta laughed, pointing at him and completely unaware that he was the next in Momo's cross-hairs. "Wha—?" he blinked owlishly as Momo flung a glob of the raw meat at him; it collided with his cheek with a wet slap, slowly sliding down before landing on his tennis shoe. "I guess I deserved that."

"Hey, you morons! Don't tell me you're messing around in the kitchen!" boomed a grouchy voice. Momo turned to see Katsuki stomping in, his hands buried in his cargo pants pockets and his lips stretched in a scowl. His vermilion eyes slowly slid down to the chunk of meat dripping on Hanta's shoe. "What the hell?! You can't just waste food like that! Who taught you losers to cook?!"

"Oil! This is my show! Go yell at someone else, Baku-bro!" Denki whined and poked at Katsuki with his foot as he continued to quickly pile up patties on aluminum foil next to Hanta, who returned from cleaning off his face to take the broiled hamburgers off the grill and put them on some buns. Katsuki

slapped Denki's foot away but obediently shambled out of the kitchen to join the rest of their peers, who had been attracted by the savory aroma now clouding the air.

"All right, the guest of honor gets to try first," Hanta grinned as he presented Momo with a fully dressed hamburger complete with a side of potato chips. As she took the paper plate, she was amazed at the weight of the thing, nearly spilling it all as she hastily recovered from the plate dipping. She set it safely on the counter before looking at it, wondering how the heck to eat it.

"I... With my hands...?"

"Hell yeah, girl! Get in there!" Denki encouraged with an airy laugh. Momo blushed before timidly grabbing the hamburger, grimacing at the juice that leaked onto her fingers when she lightly squeezed it. She craned her neck over the plate as she leaned in for a bite, trying not to drip it all over her clothes. First came the soft bread, then crunchy lettuce and tomato, then melty cheese, and then finally the savory meat. Momo hummed as the robust flavor exploded on her tongue, complemented by all the toppings.

"Well? Amazing or what?" Denki grinned as he sidled up to her, wiggling his golden eyebrows expectantly. Too busy savoring the

symphony of flavors on her tongue, Momo only nodded with her eyes fluttering shut. "Woohoo! Atta girl! Look at our Momo, getting messy with a big ol' hamburger!" Denki laughed as he did a celebratory jig.

"Ehhh? Did I hear Momo eating hamburgers?" Mina said as she poked her head in. Momo was mid-bite, her mouth stretching wide to accommodate the thick patty, and she froze to blink owlishly at the pink girl. "Ahhhh! Look how far you've come! Finally embracing the ways of us commoners, eh?"

Instead of replying, Momo just crunched down on the burger, smiling dreamily as the deliciousness once again graced her senses.

She had the answer to her question. Hamburgers *were* really that good! While the others began to file into the kitchen to claim their meals from Denki and Hanta, Momo savored hers bite by bite until she was finished. When she sheepishly presented her plate to Denki for seconds, he laughed and began fixing it for her. The others had vacated the premises, leaving only the two of them.

"Thanks for sharing this with me, Denki. I had a lot of fun, and it was really good!" she said as he plopped a piece of pale green lettuce atop her patty.

"To be honest, I was a little

scared you wouldn't enjoy it," he admitted shyly, giving her a side glance as she gasped in shock. "I know you come from a really wealthy family, Momo, and generally... Rich folks don't think highly of us little guys, you know?"

"I know." Though Momo's family was kind and tolerant, that still didn't mean that she hadn't seen the uglier side of the bourgeoisie. With a soft smile, she wrung her arms around Denki's waist and laid her head on his shoulder to squeeze him in a tight hug. "But I consider myself lucky! You guys teach me all kinds of neat and wonderful things, and I get to share things about my life with you all, too. I would never, ever judge you."

"Yeah, I know," Denki hummed and gently bonked his head with hers. "Here you go, Momo. I hope you enjoy your seconds."

"Thanks," she said as she took the plate. She then grinned roguishly. "To be honest, I might be up for thirds."

Like the hearty scent of homemade hamburgers wafting around the small kitchen, her and Denki's laughter filled the air.

Nope. In Momo's book, nothing really did compare to one of Denki's hamburgers, and it soon became one of her favorite things to cook with her friends, even out of all the things she learned from them.





# Holiday Traditions

written by vannahfanfics

Eri's ruby-red eyes were glued to the flickering television screen, slowly chewing on the white chocolate-covered popcorn that Momo had given her as a Yuletide snack. The little girl hardly noticed the red and green crystalline sprinkles clinging to her lips; she was too absorbed in the claymation Christmas special. She liked the tale about the ostracized little reindeer and his little elf friend and had become rather invested in their grand adventure. She leaned forward as the drama began to ramp up, her heart pounding in her chest as the Abominable Snowman stalked the protagonists through the Arctic.

Just then, the movie cut to a commercial break, tinny Christmas music filling the air as a department store advertised its newest line of winter coats.

"Awww!" she complained and grumpily shoved another fistful of popcorn into her mouth. Why did commercials always interrupt the good parts? She glowered at the screen as she munched on the puffy chocolate-coated kernels, willing the adverts to end sooner. It was too bad her Quirk only allowed her to reverse time, not advance it, she thought as she scrunched up her face in frustration.

"Enjoying yourself, kiddo?" Eraserhead asked as he sauntered in, holding a mug of steaming coffee. The cup was a gag gift from one of his students, featuring a crudely-painted rendition of the hero in a comical elf getup, but since receiving it, Eri hadn't seen him use a different one.

"Mhmm!" she nodded before looking back at the screen. She pouted when she realized that the commercials were still going. However, she found herself engrossed in the advert as the image of a caramel-coated apple flashed across the screen. It portrayed a happy family spending time in the kitchen, dipping apples in thick, creamy caramel and coating them in all sorts of goodies. Eri's mouth watered as the decadent treats danced across the screen, her chocolate-covered popcorn already forgotten as a new sweet dominated her mind.

"Buy our famous caramel apple kits today and partake in a classic Christmas tradition!" a woman's jovial voice chirped before the commercial ended and it cut back to the movie. Eri grabbed the remote to pause it before jumping up, grabbing onto Eraserhead's pants leg before he could saunter out the room.



“Eraser! I wanna make caramel apples!”

“Nnn? Caramel apples?” he grunted, rubbing at his stubble with a hand. Eri nodded fervently, tugging on the soft fabric of his sweatpants and giving him the best puppy dog eyes she could muster.

“Yes! The commercial said it was a Christmas tradition, so we have to do it, right?”

“Eri, that’s not really how that works,” Eraserhead laughed. Just as the girl’s eyes began to water with disappointment, he ruffled her silvery-white hair with his large hand and smiled warmly. “But, it’s not like I have anything else to do today since we’re still on break, and to be honest, that commercial *did* make me a little hungry...” As Eri’s eyes sparkled hopefully, he patted her on the back. “Go get your shoes on.”

“Yay!” Eri squealed, peeling herself off of him to run into her bedroom. In her haste, she put her shoes on the wrong feet, which Eraserhead had to correct while trying not to laugh.

After the adjustment, they made a quick trip to the supermarket to buy the advertised kit and six apples— three delicious, sweet red and three tart, tangy green. Eri carried the kit back into their home like it was the most precious treasure, while Eraserhead came behind her with the plastic bag of apples. She hurried to the kitchen,

stretching to slide the box onto the counter before rushing to a drawer so she could pull out an apron. She nimbly tied the strings behind her and tucked the bottom of the apron into the pocket—she was practically drowning in it and she would end up tripping over it otherwise—and then looked expectantly at the scruffy teacher, eyes sparkling with anticipation.

“All right. I have to melt the caramel first,” Eraserhead said as he put a pot on the stove and flipped on the burner, “so why don’t you go finish your movie and I’ll call you in when it’s ready?”

“Aw, okay,” Eri pouted and headed back to the living room. Still, she really wasn’t that sad; she did want to find out what happened to Rudolph. Every time there was a commercial break, though, she dashed back to the kitchen to demand if the caramel was ready; every time, with a soft smile while he stirred the melting caramel, he’d tell her “not quite yet” and usher her back into the other room with a small wave. By the time he finally *did* call her in, the movie had ended and another one she had watched the night before had begun.

When he called her name, Eri had no qualms about shutting off the television and racing into the kitchen.

“Whoa, there,” Eraserhead laughed as she slid across the tile on her socks and bumped into his legs. While holding the handle of the hot pot with one hand, he used his other to steady her. “Let’s not have an accident before we’ve even started.”

"I'm okay, I'm okay!" she insisted while rubbing her nose. Eraserhead set the pot on a potholder on the counter while she climbed onto a stepstool. She fidgeted impatiently as Eraserhead cut the stems away from the apples and jabbed wooden skewers down into their cores. Then, finally, he handed her the wooden stick so she could dunk the apple into the molten sugar. Sticking her tongue out in concentration, Eri swirled the apple around in the thick syrupy substance, ensuring that she coated every inch with a gooey layer of goodness before yanking it out.

Eraserhead had also prepared several bowls of decorations—chocolate chips (milk, dark, white, and even peanut butter), crushed cookies and toffee bits, peanuts, sprinkles— as well as squirt bottles of melted chocolate. Eri dunked the apple into the peanuts with glee, then doused it in healthy streams of milk chocolate before setting it carefully on a baking sheet covered in parchment paper. The gooey globs of caramel pooled around the bottom of the apple before quickly solidifying.

"Next time, we should do this with Deku and Lemillion!" Eri asserted as she pushed another apple-on-a-stick underneath the surface of the caramel. As she pulled it out, a long string of caramel clung to it, so she snapped

it with her finger and popped it into her mouth. "Mmmmm! I bet they would enjoy it!"

"I'm sure they would," Eraserhead agreed as he coated his own apple in an almost criminal amount of mixed chocolate and peanut butter chips. "In fact, I'm sure the whole class would."

"Yeah! We can buy tons and tons of kits, and all make caramel apples together!"

"For sure. This time, though, we'll enjoy them all to ourselves, right?" Eraserhead chuckled. As she nodded, he squirted a bit of chocolate onto his finger and playfully dabbed it on the end of her nose, making her squeal and paw at him. To retaliate, she grabbed the bottle of white chocolate and squeezed it hard, spraying thick globs of half-melted chocolate all down his front. It was a good thing he was wearing an apron. "Hey!" he cried, scowling and hurriedly folding up the apron as the stuff threatened to drip down on his grey cat slippers (which had also been a gag gift from the class).

Eri snickered deviously and used the squirt bottle to shower her caramel apple in it, painting the round, cookie-covered fruit in pretty white lines. Eraserhead scooped the chocolate off his apron with his finger and licked it off bit-by-bit, leaving Eri to finish the last few apples. "Little devil," he snorted and pushed her lightly in

the head before grabbing the tray and setting it into the refrigerator to cool. Eri only laughed at his venomless insult and carted her stool over to the sink so she could help him with the dishes.

“What are we going to do with all the leftover stuff? Eat it?”

“No. You’ll get a stomachache,” he said as he took one of the bottles to pour dark chocolate straight into his mouth.

“Hey!” Eri laughed and punched his leg, making him jerk and nearly spit out all the chocolate. She giggled and grabbed a fistful of the cookies, pushing them into her mouth and grinning at him with half-dissolved chunks of them clinging to her teeth and lips. As they put the leftovers in containers, they both snuck behind each other’s backs to snag bits of the little candy pieces, easily demolishing half of the remainders that way. They finished it off with big glasses of milk before returning to the living room to wait for the caramel apples to cool.

Eraserhead turned the Christmas specials back on with Eri cuddled up against his side. As he set down the remote, she tugged at his hoodie, making him glance down at her.

“Thanks for spending the holiday with me, Eraserhead,” she said sheepishly. Though she was sure that the hero would rather spend

time with his friends and family, he’d volunteered to stay with Eri while all of the students and other staff were away so she wouldn’t be alone.

He shrugged and looked back at the television screen as if it were only natural for him to be there.

“Don’t sweat it, kid. I don’t really have any holiday traditions, so it’s kinda nice to be a part of one,” he said casually, but the edges of his lips crept up into a smile. Eri really did like Eraserhead. It had been a long, long time since she’d had anyone like a father around, and though it may be a bit strange, she felt like the hero filled that void in her life. Humming contentedly, she laid her head on his lap, and his hand fell into her hair to caress her scalp almost without him realizing.

“Yeah,” she murmured, and then her face split into a yawn. As her eyelids drooped and the image of the singing and dancing snowman began to grow fuzzy, she whispered, “It really is nice.”

# STRAWBERRY MOUSSE CAKE

written and tested by Shini

## *Ingredients:*

### **Sponge Cake:**

- ◆ 3 eggs
- ◆ 1/3 cup cake flour
- ◆ 1/3 cup granulated sugar
- ◆ 1/2 tbs butter melted or softened
- ◆ 1 tbs milk

### **Strawberry Mousse**

- ◆ 300 g strawberries
- ◆ 100 ml milk
- ◆ 45 g granulated sugar
- ◆ 50 ml water
- ◆ 4 teaspoon powdered gelatin
- ◆ 1.5 tbs lemon juice (gotta have that little acidic MWUA)
- ◆ 150 ml heavy whipping cream

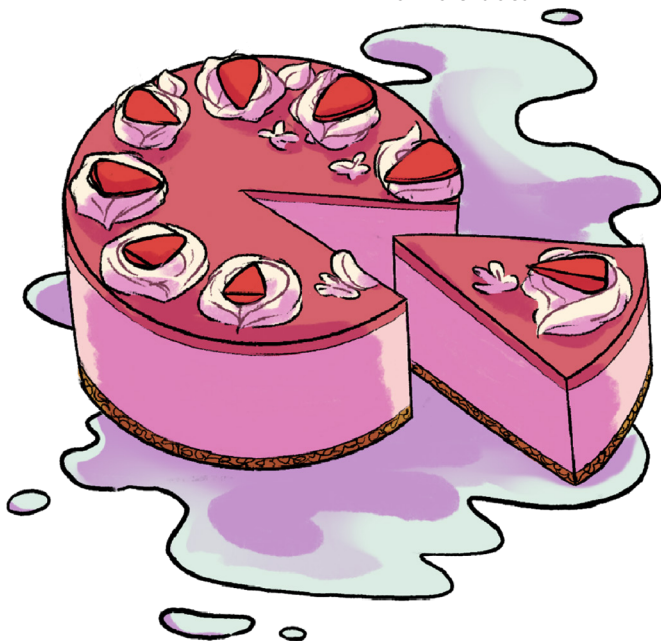
### **Strawberry Jelly**

- ◆ 150 g strawberries
- ◆ 15 g granulated sugar
- ◆ 1 tps powdered gelatin
- ◆ 1 tbs water
- ◆ 1/2 cup sugar

### **Toppings**

- ◆ 8 strawberries
- ◆ Whipped cream, or vanilla milk gelatin:
  - ◆ 1 tps water, 1 tps powdered gelatin, 1/2 cup cream, 3 drops vanilla extract

Optional: 8/9 inch springform pan



## *Steps:*

### **Start with the sponge cake.**

- 1.** Line a springform pan with wax paper (bottom only)
- 2.** Preheat oven to 350 degrees
- 3.** Beat the milk and butter together until it's well mixed, put it aside.
- 4.** Get a medium and a large bowl out, make sure it's clean!
- 5.** Separate the eggs, putting the whites in the medium bowl and the yolks in the large bowl.
- 6.** Pour about half of the sugar in with the yolks. Using a hand mixer, beat the egg whites, adding the remaining sugar slowly until it forms stiff peaks.
- 7.** Beat the egg yolks and sugar until fluffy
- 8.** Add the butter and milk mixture to the yolks and fold in.
- 9.** Sift in the cake flour and fold it in, try not to flatten the mixture.
- 10.** Slowly fold in the egg whites. Do your best not to overmix or flatten the mixture.
- 11.** Pour into prepared springform pan
- 12.** Bake for about 15 minutes or until lightly golden (check with a toothpick!)
- 13.** Let cool, remove springform and cut the edge of the cake so that there is a half inch space between the edge of the pan and the cake-this is so the mouse covers the whole cake. Put springform back on.

### **Move on to the puree:**

- 1.** Sprinkle gelatin over the 1 T water and allow to bloom.
- 2.** Meanwhile, puree the strawberries, and add to a small saucepan with the sugar.
- 3.** Stir and heat over medium heat until barely simmering.
- 4.** Remove from heat and stir in the gelatin. Pour through a sieve to remove the seeds.
- 5.** Once the mixture is no longer hot, pour over the sponge and let set in fridge while you prep the mousse.

### **And then the Mousse:**

- 1.** Sprinkle the gelatin over the 50ml of water and stir if it doesn't fully combine on it's own.
- 2.** Let bloom for about 5 minutes.
- 3.** Meanwhile, remove stems from strawberries, and place in blender or food processor to puree. Place puree in a medium or large bowl.
- 4.** In a small saucepan, heat the milk and sugar together and stir until barely simmering. Remove from heat and add the gelatin.
- 5.** Stir until melted and fully combined. Add the gelatin mixture to the strawberry puree and stir together to combine.
- 6.** Stir in lemon juice. In a separate bowl, whip the cream until very soft peaks form (80% whipped). Pour the whipped cream into the strawberry mixture and fold in until combined. Pour the mousse over the sponge/jelly (only if the jelly layer has set firm!). Smooth the top, and place in fridge for 30 minutes to set.

### **Toppings: You can either use whipped cream, or like I did, a layer of vanilla gelatin.**

- 1.** Sprinkle gelatin over 1T of water, allow to bloom for about 5 minutes.
- 2.** Meanwhile whip cream, vanilla and sugar into soft peaks.
- 3.** Slowly fold in gelatin mixture.
- 4.** Once Mousse is set firm, spread cream over top of cake until smooth.
- 5.** Return to fridge and let set for 30 mins.
- 6.** Once firm, top with sliced strawberries!

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# TAKOYAKI

written and tested by Silver



## Ingredients:

- ◆ ¾ cup all purpose flour
- ◆ 2 cups dashi stock (alt: chicken stock)
- ◆ 2 eggs
- ◆ 1 tsp soy sauce
- ◆ ½ tsp baking soda
- ◆ 1 cup minced white cabbage
- ◆ 1 cup minced green onions
- ◆ 2 Tbsp benishouga (pickled ginger)
- ◆ 1½ cup tenkasu (alt: rice crispies, panko, chips, etc.)
- ◆ 1 cup boiled octopus, cut into bite-sized chunks
- ◆ 2 Tbsp okonomi sauce / takoyaki sauce
- ◆ Crushed nori seaweed
- ◆ Katsuobushi (bonito flakes)



## Steps:

1. Prepare vegetables. Mince cabbage and green onions, and benishouga if it comes sliced.
2. Prepare octopus. Cooked octopus can be found in many asian markets, but if you get frozen: put octopus in enough water to envelope it and cover, boiling on high for about 30 minutes.
3. Mix flour, dashi stock, eggs, soy sauce, and baking soda. Mixture should be goopy/gooeey but still a liquid. Add flour if too thin.
4. Add cabbage, green onions, and octopus. The octopus should be cut into small chunks.
5. Now the batter is complete! At this point, most takoyaki would be immediately cooked using a takoyaki frying pan, but you probably don't have one!
6. If one has the patience and desires a nice shape, takoyaki can be frozen in ice trays in preparation for the frying stage. Unfrozen takoyaki batter works, but it is harder to work with and will be lumpy and funnily shaped.
7. Prepare a pan with enough oil to fry the batter, and set on medium high. When hot, drop frozen or unfrozen takoyaki batter in pan and fry until all sides are golden, they may need to be flipped incrementally. The size should be enough to stuff one whole in your mouth!
8. Remove and set on paper towel to remove excess oil. But don't wait until they're cold to eat them, keep them hot!
9. Takoyaki sauce (or okonomi sauce) is a necessity! Dollop sauce and sprinkle crushed nori seaweed and katsuoboshi over top of prepared takoyaki balls. If you've never seen katsuoboshi before, you might be in for a surprise! (Hint: it's not the taste, it's the sight!)
10. Eat whole!

**Notes:** • Dashi powder to hot water ratio: 1tsp to 2 cups, but dashi powder amount can be increased for taste.





# THE **SYMBOL** OF LUNCH

written by Devo

Izuku's brain only caught up to him in the middle of his morning run. His life still mostly feels like a dream and, perhaps, that's also why he feelshefeels the need to carry his provisional hero license everywhere he goes.

Yes, of course he's afraid he'll just wake up from this life one day. It's just too good for someone like him, too perfect, despite his rocky childhood—and even that wasn't as bad as it could have been.

The hero in training finishes one last lap around the school's building. He doesn't know how long he's been out for but he supposes it is enough. His legs feel like jelly on the way back to the dorms.

At least, exercising always helps lift his mood up. It's always great to get his blood pumping; Izuku is quite satisfied as he pushes the double doors open and walks into the dorm living room.

The sky outside is that nice in-between of dark and bright, so Izuku can easily make his way around the furniture and towards the bathroom. He cringes at the repulsing feeling of his sweaty shirt clinging to his back, quickening his step. The hero in training hasn't tried sniffing himself but he knows

he desperately needs that steamy hot shower.

One of the lights is on. It's too early for even Iida to be up, and he wonders who would turn the kitchen lamps on if they just wanted an early morning snack before going back to bed.

The sticky shirt is a constant reminder of what he should do next, so Izuku doesn't dwell on the mystery student's identity. The idea of having the bath all to himself more than makes up for his unsatisfied curiosity.

When he first steps into the cold square tiles in the locker room, Izuku releases a sigh he didn't know he was holding. His sore feet almost sing at the small pleasantness of the moment.

His peace doesn't last long, as, at the very moment he touches the hem of his shirt to lift the disgusting thing off, a clattering sound comes from the kitchen. Izuku flinches at the loud interruption and his very next thought is someone could have gotten hurt.

At least he hadn't been naked, so he can—begrudgingly—postpone his shower and go check on them. He feels too gross to help out with anything in the kitchen, and he hopes that, if anything, the shirt that

immediately clung back to his chest can serve as an excuse for him to get away quickly.

The building is completely silent on his way to the kitchen, almost eerily so. Izuku doesn't know if that's a good or a bad thing but he's hoping for the former. After all, his plans only consisted of going in, taking one look at whoever was there, asking 'are you okay?' They would nod and Izuku would go back to the showers with a clear conscience.

That all went out the window the moment he saw a very very big blonde in the kitchen trying to discreetly put away a saucepan. The pile of other kitchen utensils on the floor didn't make the sight of the retired number one hero any less comical.

"Yagi-sensei?" Izuku draws attention to himself, and his teacher's head turns around so fast it almost gives the hero in training whiplash. Unsure of how to act, the green haired teen just goes with his previous plan and asks "are you okay?"

"Ah... Young Midoriya!" Toshinori rubs the back of his neck, caught in an awkward situation. "Sorry to startle you so soon. I am fine, as you can see."

Izuku raises one eyebrow at his teacher, who forcibly coughs. It wasn't unusual to have a hero spending time with his class—even

the previous number one—but Toshinori would usually steer away from the kitchen. Something must have happened for that to change.

"What are you doing here?" Izuku realizes, as soon as the words leave his mouth, how rude he sounded. "Not that I don't want you here! God— No! it's always nice to see you, just— why?"

"Don't worry about it, I know how seeing someone expected so soon can be rather unexpected." Toshinori chuckles, he's always found his protege's antics rather endearing. That doesn't make Izuku any less confused, though. "I wanted to prepare lunch for me and Tsukauchi, since he's visiting today."

"Oh, I see." Izuku doesn't have to think of what to say next, as the look on his mentor is a clear enough sign that the blond isn't finished.

"I just..." Toshinori starts but his confidence on what he was about to say died on the second word. "I just forgot one little thing."

Izuku takes a wild guess. "You don't know how to cook, do you?"

Toshinori looks at the floor. "Of course I do." He grumbles, too low for Izuku to actually believe that answer. Once the blond realizes he isn't fooling anyone, he asks "what gave it away?"

Izuku looks at his mentor's blue

eyes. He blinks a couple of times, then looks at the floor, where the pile of pans is still there, then he looks up again. "Call it a gut instinct."

"You know what?" Toshinori sighs. "Fair enough."

The hero in training smiles at his mentor. For a moment, they just look at each other, warmth filling both of their chests as they enjoy the comfortable silence that falls over them.

Toshinori bends down to pick up some of the mess he's made and Izuku can't help but suggest helping. He knows that he said he was too gross to touch anything in the kitchen but, after being under the dorm's air conditioner for so long, he feels like there won't be much of a problem.

Less than five minutes pass before they finish putting it all away. Two sets of hands work faster than one, after all.

"Thank you, young Midoriya." Toshinori moves to a counter behind him, and starts going through the ingredients he had placed there. There is a single orange, paprika and even some kind of meat.

Izuku raises an eyebrow at his mentor's back. Toshinori had probably expected him to leave the kitchen by now. He's obviously not done that yet, and he wouldn't for a while.

"You know what would be fun?"

The hero in training asks, touching his mentor's right shoulder carefully.

Toshinori still startles, dropping the plastic bowl he had placed the meat in. the teacher places a hand on hisin his chest and, considering how over the top of a reaction it was, Izuku can't help but laugh. All Might had always been one for dramatics.

Izuku takes the humming as his cue to continue talking.

"We could cook together!" he suggests. "You told me we haven't been spending quite as much time together so, since I finished all my homework last night, we shouldn't let this opportunity pass up." Izuku turns around. "I just need a quick shower before we start!"

"Wait, young Midoriya—" Toshinori tries to call out for his student, but Izuku is already running down the dorms, supposedly going to the showers.

The retired hero sighs, letting his shoulders droop slightly. "That boy, I swear," he says to no one in particular, with a fond smile tugging at the edge of his lips this time.

—

"So..." Izuku drags the word until he finishes tying the apron behind his back. "Why did you decide to come here and not just cook in the teacher's dorms?"

Toshinori freezes, as if that question had been unexpected.

Izuku supposes that he should have asked it sooner, yes, but anyone should have seen it coming. He hopes his mentor didn't take it the wrong way, he wasn't trying to be rude or anything.

"Don't worry young Midoriya!" So the worried look on Izuku's face had been that obvious, huh?

The hero in training can't help but grimace a little. He immediately forces his face to relax, though, and he hopes his mentor hasn't noticed it this time.

Toshinori coughs. "I have just... been banned from entering the kitchen."

Izuku opens his mouth, a question laying at the tip of his tongue.

Toshinori beats him to the punch. "Trust me, you don't want to know." The retired hero shakes his head, a solemn look that feels too serious for what was probably just an embarrassing story. "Just... trust me on this one."

Izuku gulps, deciding not to pry any further. For now, at the very least. He knows that if this is anything like what he suspects, he'll just have to wait until Present Mic spreads the story to the entire class. His curiosity can wait, this time.

"Okay," Izuku shrugs. "You know that this is a kitchen, though, right?"

"Yes, I do know that." Toshinori whispers the next part, as if it was

the world's biggest secret after One for All. "I found a loophole."

The hero in training nods slowly, expectantly.

"They never said I was banned from all kitchens." There's a triumphant smile on the teacher's face.

Izuku just keeps nodding. He doesn't know how to react to that.

Green hair sways with the shake of Izuku's head. "Okay," he says, some leftover dumbfoundedness still clear in his voice. "Let's just get started on this. Wait..." the hero in training pauses, eyes narrowing slightly at his mentor's figure. "What are we actually going to do?"

"I thought I had already said we're making bento boxes?"

"I mean, you did but..." Izuku avoids looking at his mentor's eyes while trying to think of a way to continue. Toshinori has given him at least three different kinds of bentos this month alone, is he really saying what Izuku thinks he is saying?

"Oh!" Toshinori exclaims. "Inside the bento!"

Izuku just nods. "Yeah. I mean, the rice is pretty much a given."—he points to the big sack behind the teacher—"I'd just like to know what we're doing beforehand, since I'm not as great a cook as Kacchan or Satou. I need to plan out what we are going to do before starting."

"A methodical approach?" Toshinori asks himself. "I can't say

it's unexpected. I wasn't planning on doing anything too complicated. Then again, I don't have much of a plan at all."

Izuku runs a hand through his hair. That hadn't really answered his previous question.

"I guess so."—Toshinori rubs a hand on the back of his neck—"The only thing I wanted it to have for sure was tonkatsu but, other than that..." The teacher doesn't finish his sentence.

"Wait, was I saying it—" Izuku interrupts himself before he finishes the pointless question. "Sorry. Tonkatsu bento sounds really amazing right now."

Izuku's stomach grumbles. He forgot breakfast. Whatever, he can just take a few bites while cooking.

"So, what do we have to do first?" Toshinori moves closer to Izuku, like a puppy waiting for instructions.

"We'll start with the rice." Izuku places a small bowl with holes near the top inside the sink. "But I can do that alone just fine."

Toshinori deflates a little, without anything to do. Izuku can't see it, but there's this guilt that comes out of nowhere, making him speak again.

"You can get the other things we'll need from the pantry, right?" He suggests, while opening the rice sack with a cup in his hands.

Toshinori nods and turns around, ready to leave.

"We'll need flour, breadcrumbs and black sesame seeds,"—Izuku places the hand without the cup of rice on his chin—"I don't know if we still have any of it left, though. It's better to check it out anyway."

The retired hero nods again and, just like that, he leaves the kitchen.

Izuku turns the faucet on, watching the water become a whitish color as he gently moves the rice around. He takes a quick glance to his side and notices that the oven isn't as empty as he thought it was.

With eyes locked on the frying pan, he shouts "We also need oil!" just to make sure Toshinori hears it. "Can't believe I almost forgot that." He whispers to himself.

Izuku hears his mentor humming, and turns his attention back to the sink. He immediately curses himself, noticing that the bowl he had been using overflowed, despite the small holes it had. The hero in training turns the faucet to the left, stopping the water.

Some grains had spilled but it wasn't a lot. Izuku sighs as he continues cleaning the rice, replacing the water a few times until it stays clear. He places it inside the rice cooker and presses a few buttons. A few beeps arranged into a jingle start playing from the machine, and he turns

around.

Toshinori is already back, carrying a few bags. Perhaps Izuku should have specified that they wouldn't be using much, seeing how full his teacher's hands were.

The hero in training helps place the ingredients on the counter. "Okay, so now that the rice is cooking, we can start working on"—Izuku's hands spin in the air—"everything else."

"Everything else?"

"Nothing too complicated, of course!" Izuku exclaims, trying to soothe some of his teacher's worries even if he didn't seem worried at all. "Besides the meat, I had thought of making a quick salad with some cabbage and tomatoes."

Toshinori nods.

"Oh, I just remembered something!"—Toshinori raises an eyebrow at his student's excitement—"There might also be some leftover potato salad in the fridge. Satou had made it for the whole class but I'm sure we can use some."

"Are you really sure?" The retired hero can't help but ask. "I'm sure a lot of care goes into young Satou's dishes."

"Since he made it for the whole class, he ended up with too much. It's all we've had for the last week or so." Izuku says, playfully rolling his eyes. "We'd all be thankful if

you took some of it."

"I see." Toshinori sounds weirdly reluctant on the potato salad for some unknown reason.

Izuku notices that, of course. "We can always think of something else if he doesn't like potato salad? Or maybe they are allergic to something in it? Maybe the potatoes? Wait, can you even be allergic to potatoes?"

"I believe you can." Toshinori chuckles, stopping Izuku from going on another rambling storm and making the student's cheeks color slightly. "But that's not the case with Tsukauchi, we can use it if you think it works here."

"It's just that..." Izuku shakes his head. "Nevermind."

The hero in training opens the fridge. He handshandles Toshinori a small carton, asking the teacher to get started on the egg mixture while he takes out the rest of the ingredients they'll need from there. He quickly finds everything he needs, courtesy of Katsuki demanding everyone to keep the kitchen organized.

Izuku decides to pretend he didn't see Toshinori struggling to take small pieces of egg shell from the bowl his teacher was using, even if he can't deny he found it rather amusing.

The hero in training shakes his head, reminding himself of what he's supposed to be doing

instead of laughing at his mentor's expense.

Izuku opens one of the drawers, taking out a knife and the meat hammer. He makes quick work of the meat, in just enough time for his teacher to finish mixing the flour with the egg and milk. Toshinori gets the very important task of preparing the cutlets for frying.

While his mentor works on that, Izuku shreds the cabbage and chops the tomatoes, only eating half of one in the process and, in the end, he has a perfectly serviceable salad. They finish at around the same time, even if Tosinori had only had to cover three pieces of meat in breadcrumbs.

Izuku moves to the stove, looking at the frying pan already there and sighing in resignation. He takes out a bottle from one of the cabinets nearby, unscrews the bright red plastic lid it had, and pours it inside the frying pan until it's at a reasonable height.

"How do you know when it's ready for frying?"

"I usually put a chopstick inside and see if bubbles appear." Izuku shrugs, not taking his eyes on the heating oil. "Mom uses a thermometer. She learned how to use it when she started working at that new restaurant."

Toshinori hums, and they spend the next moments in silence.

Until Izuku places the tip of his chopsticks on the oil and the effect is instantaneous. "See?"

Izuku places the first piece of pork in the oil and it starts sizzling. While waiting, Izuku huffs in amusement, remembering how he used to be terrified of doing this.

Over all, frying is quicker than you'd expect and, in a couple of minutes at most, all three cutlets are put to rest on a paper towel and the pot is in one of the furthest burners for the oil to cool down.

It smelled incredible, but then again, most fried things did.

Before the hero in training can say anything else, the rice cooker starts beeping from somewhere in the kitchen. He had honestly forgotten about it.

"I think we just need to put them in the boxes now." Izuku lets the water vapor out and starts fluffing the white grain with a plastic spoon that has some bumps in it. "Can you give me yours so I can put the rice while it's hot?"

Toshinori gulps, for seemingly no reason.

"Something wrong?" Izuku places the pot he had been holding down on the counter. "I can lend you some of mine if you want. They're mostly limited edition merch so you just have to remember to give them back to me once you're done."

"Erm... that's not the problem." Toshinori coughs. Luckily, there's



no blood. "Give me a second."

"Okay?" Izuku blinks a couple of times. "This 'kinda' came out of nowhere."

Toshinori doesn't laugh and Izuku's smile gets a little more strained. The hero in training decides to take his mind off of the awkward tension in the air by readying his lunch for the day while his teacher was off doing whatever he wanted a moment for.

Izuku doesn't have enough time to finish, though. As soon as he places the first spoonful of potato salad on what was supposed to be his bento, he feels a small wind on his right arm. The hero in training knows the windows are closed, so he turns his head to the side.

Toshinori is there, head looking down and arms outstretched. "I wanted a surprise for you!" The teacher exclaims, shaking his hands as if to draw attention to them. "You did so well on your provisional license exam. I was really proud, you know?"

Izuku isn't even fully aware of what's going on, he can just feel that tingling sensation at the back of his eyes telling him he was about to cry. He looks down at the object on his mentor's hands finally recognizing the squared object.

It's teal, and has white and red accents.

"I had to ask for some favors, but it turned out quite well, wouldn't

you agree?" Izuku can hear listen to the smile in his Toshinori's voice.

Izuku can't even say anything, he just lets go of the dam holding back his tears. He doesn't even think before jumping his teacher into a tight hug.

Toshinori's surprise made him drop the small object to the floor. It's almost like he didn't know how emotional his protege got sometimes.

The teacher pats Izuku's backs slowly, waiting for him to let it all out.

The clatter of the first ever hero Deku bento box falling goes ignored in favor of the very comfortable hug that the previous and the next number one hero share.

# Midnight Fake Lava Cakes

written and tested by di angelo



My family has an unreasonable fear of uncooked batter. I just roll with it. I used to do the frozen chocolate in cake technique but then they started to be suspicious of that too. So I came up with something different. Mix wet ingredients and try to whip in as much air as possible into it. Then mix the dry ingredients. Combine the dry and wet ingredients until just combined. You don't want to ruin all the air bubbles you just whipped. Bake in deep muffin pans for 30 minutes at 250 celsius. I have both top and bottom heat sources on for the first 15 minutes then turn the top off for the last 15. Take it out of the oven and let it rest for 20 minutes. You can then use a scone cutter or a knife to cut out a hole about halfway deep.



- ◆ 1 3/4 cups of cake flour
- ◆ 1/2 cup of oil or 3/4 of butter (I find that using butter makes for a flatter top than oil)
- ◆ 1 cup of cocoa powder
- ◆ 4 egg yolks or 2 whole eggs
- ◆ 3/4 cup of milk
- ◆ 1 tablespoon of vinegar
- ◆ 2 teaspoons of baking soda

I like to cover the cake in a layer of chocolate after I cut it out. Tablea is slightly bitter than the candies. I just eyeballed the measurements - a handful of each for a cup of cream. I do about three layers, chilling the cake after every layer.

- ◆ tablea
- ◆ chocolate milk candies
- ◆ heavy cream

So for the actual 'lava' filling. Just pop it into the hole. I find that it doesn't harden too much even when I put it in the refrigerator.

- ◆ 1 cup of heavy cream
- ◆ chocolate sauce

If I'm making this for my family, I'll cover the hole filled with chocolate cream with a heavy dusting of powdered sugar. But if I'm with other people, I use this meringue. I don't know why we use a mix of two different kinds of sugar. It's just what my boyfriend does and I follow it. Mix everything up and whip for 3 minutes off heat. Set up a double boiler and whip the mixture over heat for 7 minutes.

- ◆ 4 egg whites
- ◆ 2 teaspoons of tartar
- ◆ 1/2 cup of powdered sugar
- ◆ 1/4 cup of granulated sugar





# SNOWSKIN MOONCAKES

written and tested by Silver

## Ingredients:

- ◆ 1 cup glutinous rice flour
- ◆ 1 cup rice flour
- ◆ ½ cup cornstarch
- ◆ ¾ cup powdered sugar
- ◆ 1 ½ cup warm milk
- ◆ ⅓ cup vegetable oil
- ◆ ½ tsp vanilla extract
- ◆ Red bean paste

## Steps:

1. Mix dry ingredients together until fully incorporated. Mix wet ingredients together until fully incorporated.
2. Slowly stir in wet mixture to the dry mixture, about 3 tablespoons at a time. This should eventually form a liquidy batter.
3. Cover the bowl loosely with plastic wrap, and microwave for 1 minute. Take it out and stir with a wet rubber spatula. Cover and microwave for 1 minute again, and stir. Repeat again for another minute. Cover once more and cook for 30 seconds. It should have been cooked for 4 minutes and thirty seconds, or more depending on your microwave.
4. Dough stiffness can be inspected by inserting a spoon into the dough- the spoon should come out clean.
5. Scrape the dough from the bowl and place on a clean work surface, kneading the dough with a spoon until it's cool enough to touch, and then kneading with your hands until it becomes smooth- about five minutes.
6. Wrap dough in plastic wrap and place in the fridge for about 30 minutes. Sweetened red bean paste should also be kept refrigerated for this process, until needed.
7. Remove dough from fridge and form dough into ping pong sized balls. Place on a clean work surface and roll into flat circles, about 4 inches in diameter.
8. Remove sweetened red bean paste from refrigerator and form ping pong sized balls again.
9. Carefully pick the dough circle up and place into palm, and then center the sweetened red bean paste ball in the middle of it.
10. Gather the dough circle wrapper at the top of the bean ball, such that the dough encompasses it. Pinch together to keep sealed. It will be very thick at the top- attempt to pinch away excess dough that had been gathered there. Place the mooncake pinched-side down onto a plate and loosely lay plastic wrap over it to prevent drying. Repeat for the rest of the mooncakes.
11. Traditionally, mooncakes are pressed in a mould, giving them an iconic flower pattern that they're known for. But if you don't care about how pretty it is, then by all means, they're ready to eat!
12. We can replicate the pattern by moulding it with a cupcake tin and wrapper, pressing in until it has formed the correct shape, and gently taking it out. A pattern can be formed on top using excess dough bits, shaping them and forming them to the top. Really you can make anything with this method, not just flowers!
13. Enjoy your beautiful creation.

## Notes:

- Traditionally, mooncakes have lotus paste inside of them. However, lotus paste is expensive and hard to find, and it's perfectly acceptable to put other pastes inside of them. This includes sweetened red bean paste, custard, blacksesame paste, and even durian paste.
- Sweetened red bean paste can be found in the refrigerated section of your local asian market.

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# baked alaska

written and tested by Silver



## Ingredients:

- ◆ vegetable oil
- ◆ 1 tub dark cherry ice cream or raspberry sorbet
- ◆ 1 loaf pound cake
- ◆ Crushed wafers
- ◆ 6 large egg whites (about 1 cup)
- ◆ Pinch of cream of tartar
- ◆ 1 cup sugar
- ◆ Blue food coloring

## Steps:

1. Brush the inside of a large bowl with vegetable oil (to help remove plastic wrap from bowl after freezing), and line with plastic wrap.
2. Fill bowl with scoops of ice cream/sorbet, as much as you would like. Keep in mind that this will determine how big your final product is.
3. Generously sprinkle the crushed wafer on top, and use another piece of plastic wrap to flatten the ice cream out, as it will be placed later on a horizontal surface.
4. Place covered in freezer for about 30 minutes.
5. Cut pound cake into ½ inch thick slices.
6. Take ice cream out of freezer and uncover. Layer more ice cream on as desired. Use the pound cake to completely cover the ice cream.
7. Cover with more plastic wrap and place back into freezer, this time waiting for the pound cake to firm up, which will take at least two hours.
8. Before taking the ice cream back out of the freezer, prepare a parchment-lined baking sheet. Then make the meringue; use a mixer to whip eggs on medium low, until frothy.
9. Add pinch of cream of tartar, and a drop of blue food coloring.
10. Begin to whisk on high, slowly adding the sugar in until fully incorporated. Do this bit by bit.
11. Whisk until mixture forms stiff peaks, enough that it could be manipulated into a shape and not move. If stiff peaks won't form, add a touch more cream of tartar.
12. Remove the ice cream from the freezer and take off the plastic wrap covering it. Invert the ice cream bowl onto the pre-prepared parchment-lined baking sheet. Remove the rest of the plastic wrap.
13. Slather in meringue, making the top slightly thicker than the sides. Form fiery peaks using the back of a spoon. Freeze for at least three more hours.
14. I used a flamethrower, but you could also use a blowtorch or preheat the oven to 500 degrees and cook the meringue for 4 minutes, or until golden. Let the cake soften for about ten minutes before digging in!

## Notes:

- It doesn't just have to be one ice cream - most Baked Alaska recipes recommend making a "mosaic" of ice cream flavors - but for our burnt boy, the dark red felt appropriate.



# Reine de Saba Cake

written and tested by Koklico

## Ingredients:

### For the cake:

- ◆ 100 g / 3.5 oz bitter chocolate
- ◆ 30 cl / 10 ounces milk (whole or semi-skimmed)
- ◆ 100 g / 12 cup brown sugar
- ◆ 100 g / 12 cup butter at room temperature
- ◆ 100 g / 12 cup caster sugar
- ◆ 225 g / 1 cup flour
- ◆ 10 g / 2 teaspoons baking powder
- ◆ 2 eggs

### For the frosting:

- ◆ 80 g / 1/3 cup butter
- ◆ 50 g / 1/4 cup cacao powder
- ◆ 6 soup spoons milk
- ◆ 230 g / 1 cup icing sugar (NOTE: 160 g were actually enough)

## Steps:

1. Break the chocolate into pieces and make it melt in a saucepan, over very low heat, with the milk and brown sugar, and stir to make sure it doesn't stick. Remove the saucepan from heat and let it cool.
2. Separate the yolks and the egg whites. Stir the butter and caster sugar vigorously until the mixture becomes creamy, then add the egg yolks and blend them until the mixture is perfectly homogeneous. Turn on the oven, thermostat 5 (170° C or 338° F).
3. Incorporate the chocolate cream to the butter-sugar-eggs mixture, then sift the flour and add it little by little. Blend well. Whisk the egg whites until very stiff then add them to the cake batter carefully, until the whole is of homogeneous colour.
4. Cover the bottom of your pans with wax paper (or butter them and sprinkle them with flour) and distribute your cake batter between the two. Put in the oven for 45 minutes. Turn them out once the cooking time is over and let them cool.
5. Prepare your frosting: melt your butter in a small saucepan, add the cacao and stir for 1 minute. Remove from heat and incorporate little by little the milk and icing sugar, by sifting it. Blend well. Spread a bit of frosting on the face of the cakes, then put the other one on top of it. [NOTE: cut the borders to obtain a more even cake] Frost the top and the sides of the cake and smooth it using a spatula.
6. Leave to rest for 1 hour.

**Notes:** • I use only one, bigger pan and usually don't bother with frosting. It's delicious served with whipped cream!



# Zucchini with Red Pepper Paste

written and tested by Koklico

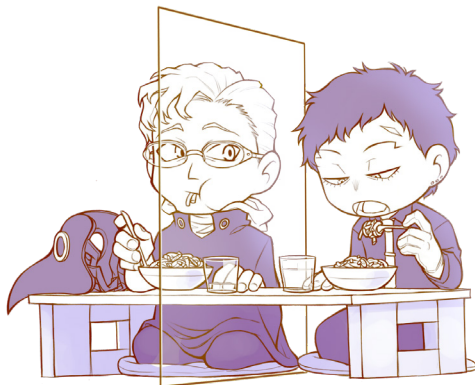


## Ingredients:

- ◆ 3 zucchinis
- ◆ 2 red peppers
- ◆ 1 lemon (preferably untreated)
- ◆ 2 cloves of garlic
- ◆ ~100/200 g pasta (spaghetti or tagliatelles)
- ◆ 2 slabs (~100/200 g) of salmon (facultative)
- ◆ olive oil
- ◆ ~50 g butter
- ◆ salt and pepper

## Steps:

1. Clean your vegetables. Roughly grate the zucchini. Cut open the peppers, take the seeds out then dice the peppers. Grate the zest of the lemon before squeezing it. Chop the garlic. If you use salmon, dice it.
2. Bring water to boil in the saucepan. Salt it once it's boiling, then add your pasta and cook them as indicated on the package (it usually takes a little more than 10 minutes).
3. Pour olive oil in the frying pan. When it's hot, add your garlic, pepper dices, grated zest and salmon dices and brown them for 2 minutes, or until the salmon is cooked, whilst continuing to stir.
4. Add the grated zucchinis, the butter and the lemon juice in the frying pan, stir the ingredients, then lower the heat and keep stirring for another 30 seconds.
5. Drain your pasta and add them to the frying pan. Stir.
6. Serve hot!



## Notes:

- Note: this recipe works well without either pasta or salmon.
- Note 2: you don't have to use the lemon juice if you're not a fan. I like the little acidic note it adds to the dish, but it's mostly to use the whole lemon in one go. If you don't use salmon, it may be better to skip it.
- Note 3: you can replace salmon with shrimps.



# GAMER JUICE

written and tested by di angelo








You'll never expect him to be drinking something this healthy. Kurogiri probably told him to get his nutrients in one way or another.

- ◆ 1 cup of apple
- ◆ 2 cups of cucumber
- ◆ 1/4 cup of water
- ◆ 2 teaspoons of lemon
- ◆ sugar

Blend it all together and pass it through a sieve. It tastes fine without the sugar but Shigaraki definitely dumps a ton of it in there XD Mix up the ratio of the apple and cucumbers if you like the taste of apple more than cucumber.

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